

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

STACK



YOUR SURE GUIDE FOR UNDEVIATING QUALITY

The Quality Control Certificate on every Fearn item is positive assurance of Fearn "top quality" standards. Specifically

it means that the product bearing it has been analyzed throughout its many steps of processing—and has passed a final rigid inspection. Look for this coded Certificate on every shipment . . . it tells you that here, as always, are "flavors you can trust" to assure consistently fine taste appeal, consistently fine sales appeal for your products. Fearn Laboratories, Inc., Franklin Park, Illinois.

fearn *flavors you can trust*

Fearn ingredients and specialty materials for packers: Straight Cures, Complete Cures, Special Cures • Fresh Pork Sausage Seasoning, Wiener Seasoning, Bologna Seasoning, Pickle and Pimento Loaf Seasoning, Macaroni and Cheese Loaf Seasoning, Braunschweiger Seasoning, Salami Seasoning, Rosedale Seasoning Salt, "C" Seasoning, "B" Seasoning, Chicken Paste, Smoke-Style Flavor • Binders • Fearn's Antioxidant

New Buffalo grinder has

longer throat

for faster,
easier feeding and
smoother flow

Users everywhere agree that the new Model 66BX "BUFFALO" Grinder is the best 25hp. grinder they ever installed. It cuts cooler and cleaner with no mashing or backing up. The extra-long throat speeds up feeding and saves on trimming time—since larger pieces can be fed. Finished product has vastly improved appearance.

Every part is extra heavy to give longer wear and lower maintenance costs. Lapped helical gears transmit a smooth, vibrationless flow of power. Massive Timken bearings are used throughout to give longer life to moving parts and to minimize power-consuming friction. Simple adjustments permit compensation for normal bearing wear.

One-point automatic lubrication, with an internal circulation system, simplifies servicing and assures adequate flow of oil to moving parts at all times. A patented drain flange prevents product contamination and protects moving parts from the corrosive effect of meat juices. All sub-assemblies are readily accessible for servicing.

For additional details, contact the nearest "BUFFALO" sales office or write to us.



"BUFFALO" Grinder Model 66BX
Capacity 7,000 to 10,000 pounds per hour. Can be furnished with larger rectangular stainless-steel tray.



JOHN E. SMITH'S SONS CO.

50 BROADWAY • • BUFFALO 3, NEW YORK

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**SOLUBLIZED
SPICE FLAVORS...**

Symphony IN SEASONINGS!

Among spice flavors, Griffith's *Solublized* Seasonings have the rich, full-flavor quality of the *Symphony*. The mellow, balanced harmony that can win more patronage for your product!

Griffith—*both composer and master artist*—renders a customer's "flavor score" with such fidelity, even critics applaud. Blending the woodwinds, violins, horns and 'cellos of the *spice realm* into a more harmonious sensation of flavor tones so pleasing to your particular patronage.

Connoisseurs of flavors, practiced in the science of spice blending for over 30 years—Griffith artistry will give your product a new high in taste appeal. Try Pepperoyal, or a special blend of *Solublized* Seasonings—now.



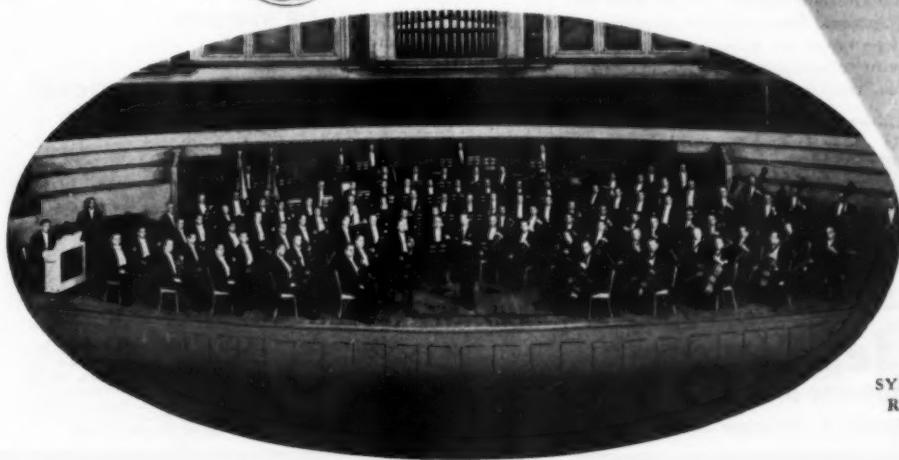
For all pork curing—Sausage, hams, bacon, picnics—use Prague Powder to accelerate full bloom of flavor and lasting color. U. S. Patent Nos. 2054623, 2054624, 2054625 and 2054626.

The **GRIFFITH** **LABORATORIES, Inc.**

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CHICAGO
SYMPHONY ORCHESTRA
Rafael Kubelik, Conductor



TO IMPROVE YOUR
MEAT PRODUCTS...

Quality Ingredients Scientifically Processed

by Glidden

Pacemaker in Soya Research

AMAZING NEW TYPE OF BINDER

Developed and thoroughly tested
in Glidden's Laboratory—

Proved in numerous meat processing plants!

SOYALOSE FLOURS No. 103 and No. 105

Low fat types of soya flour containing fat in form of Lecithin, a pure vegetable product—over 50% protein—mild in flavor—light in color.

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FUNCTIONS AND ADVANTAGES OF LECITHINATED SOYA BINDERS

1. Increased yield due to reduced shrinkage in smoking and cooking operation.
2. Emulsifies and retards oxidation.
3. Reduces dusting.
4. Produces a juicy and smooth slicing sausage.

Produced under rigid and constant control by the most advanced methods and equipment. The complete facilities of our Technical Service Department are available to help you answer specific problems in connection with the use of soya ingredients in any formula. Your inquiries are invited.



The Glidden Company

SOYA PRODUCTS DIVISION

5165 West Moffat Street • Chicago 39, Illinois

THE NATIONAL

Provisioner



VOLUME 123 OCTOBER 21, 1950 NUMBER 17

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Freshness protected... **IN ARMOUR NATURAL CASINGS!**



Yes, the freshness of your sausage is always protected, because Armour *Natural Casings* keep it juicy and tender . . . safeguard flavor . . . insure inviting good looks. The large variety of uniform sizes and shapes will fit all your needs.

Casings Division • Chicago 9, Illinois

**ARMOUR
AND COMPANY**



Get a better day's work out of your Truck Dollar

CHEVROLET TRUCKS



CHEVROLET

You invest money in a truck to *get work done*. And you can prove to your own satisfaction that a Chevrolet truck does more work for every dollar you put into it.

You get *more for your money* right from the start, because your Chevrolet truck is priced at rock bottom. Chevrolet volume production—far and away the biggest in the truck field—makes possible extra features and extra engineering advantages at lowest cost.

You get *more for your money* every driving mile, because Chevrolet trucks are economical to operate. The top-rated efficiency of Chevrolet Valve-in-Head engine design saves money on gas and oil day in, day out.

You get *more for your money* right through the years, because your Chevrolet truck cuts upkeep to the bone. Hypoid rear axles, diaphragm spring clutch, ball-type steering and many other great truck features help keep your truck on the job and out of the shop.

Get the full "more-work-per-dollar" story from your Chevrolet dealer—and get America's biggest selling, best performing truck: Chevrolet.

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**These Great Features Help Tell Why
CHEVROLET TRUCKS
ARE THE FIRST CHOICE OF
TRUCK BUYERS EVERYWHERE**

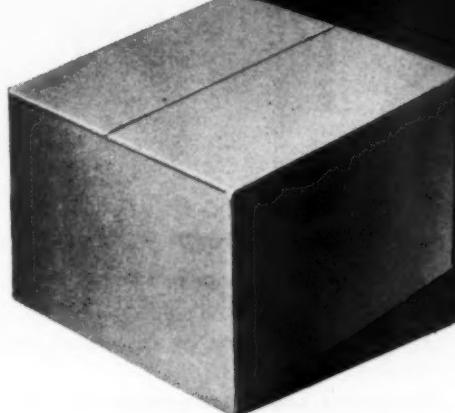
TWO GREAT VALVE-IN-HEAD ENGINES: the new Loadmaster and the improved Thriftmaster—to give you greater power per gallon, lower cost per load • **THE NEW POWER-JET CARBURETOR:** smoother, quicker acceleration response • **DIAPHRAGM SPRING CLUTCH** for easy-action engagement • **SYNCHRO-MESH TRANSMISSIONS** for fast, smooth shifting • **HYPOID REAR AXLES**—5 times more durable than spiral bevel type • **DOUBLE-ARTICULATED BRAKES**—for complete driver control • **WIDE-BASE WHEELS** for increased tire mileage • **ADVANCE-DESIGN STYLING** with the "Cab that Breathes" • **BALL-TYPE STEERING** for easier handling • **UNIT-DESIGN BODIES**—precision built.



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Containers...

PROTECTION

BETTER BOXES THROUGH
CONTINUING RESEARCH
AND QUALITY CONTROL.



is the
Payout



...and you get protection-plus when you ship your product in Gaylord Boxes. The reserve strength built into Gaylord Boxes provides that extra margin of safety which is responsible for lowering damage claims and assuring factory-fresh delivery of your product.

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Corrugated and Solid Fibre Boxes

Folding Cartons

Kraft Grocery Bags and Sacks

251 Kraft Paper and Specialties

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Canned meat means extra profit

Canco's six services help you increase it!

DURING CHRISTMAS WEEK of 1948 one distributor alone sold more than \$1,000,000 worth of canned hams . . . a dramatic example of the increasing consumer acceptance of canned meats.

Another example is the tremendous acceptance of 12-oz. luncheon meat, bringing packers premium prices for cuts that were once a drug on the market.

You may be interested in expanding your line of canned meats. To help you, Canco gives you this complete production service:

1. **Canco will make** blueprint and layout recommendations to expand your canned meat production.
2. **Canco will advise you on all technicalities** concerning the processing of canned meats.
3. **Canco's Home Economics Section and Test-**

ing Kitchen will help on proper seasonings, recipes for labels, and general advice on consumer preferences.

4. **Canco's Label Department** will develop a saleable design for your lithographed labels.
5. **Canco's service engineers** are on call for production-line emergencies.
6. **Canco's Research Laboratories** will help on all problems of quality control in production.

SINCE the early 1900's we have been developing and building increasingly efficient closing machines and auxiliary and related equipment for lease to container users.

As of January 1, 1951, this entire line will be made available for sale as well as lease.

Details will be available shortly through our division offices in New York, Chicago and San Francisco.



AMERICAN CAN COMPANY

New York • Chicago • San Francisco

At last—truck, body and refrigeration in one matched package!



Here for the first time are completely equipped refrigeration trucks—International Harvester's from start to finish—factory-engineered and factory assembled throughout. They're the sensational new refrigerated Metros*!

One smooth package gives you automatic refrigeration *plus* all the Metro body and International Truck chassis advantages that have made Metros the outstanding truck for multi-stop meat deliveries for so many years.

Now you can forget about spoilage during deliveries. Dependable temperatures of 10-50 degrees above zero are automatically maintained by the new IH Motor Truck refrigeration units in the well-insulated Metro bodies. With this protective refrigeration, you can offer better service, lengthen routes, increase the volume of your business.

And you get all this as a bonus!

(1) **New Metro Bodies!** Payload capacities are larger for peakload deliveries and longer routes. They have

lower floor height for easier loading and unloading.

(2) **Choice of two body capacities—two refrigeration units!** You get the 12-foot Metro body with either 256.4 or 272.5 cubic foot capacity. The refrigeration unit is available with either gasoline engine drive, or with combination gasoline-electric drive.

(3) **New Heavy-Duty Engineered International Chassis!** This extra-value engineering pays off in lower operating costs, lower maintenance costs, longer truck life. You get the same heavy-duty engineered values that have kept Internationals first in heavy-duty truck sales for 18 straight years.

For all the facts about the new refrigerated Metros, call or visit your nearest International Truck Dealer or Branch.

*Metro. Registered trade mark of The Metropolitan Body Company, Inc., subsidiary of the International Harvester Company.

International Harvester Builds
McCormick Farm Equipment and Farmall Tractors
Motor Trucks . . . Industrial Power
Refrigerators and Freezers



Heavy-Duty Engineered to save you money

INTERNATIONAL TRUCKS

INTERNATIONAL HARVESTER COMPANY CHICAGO

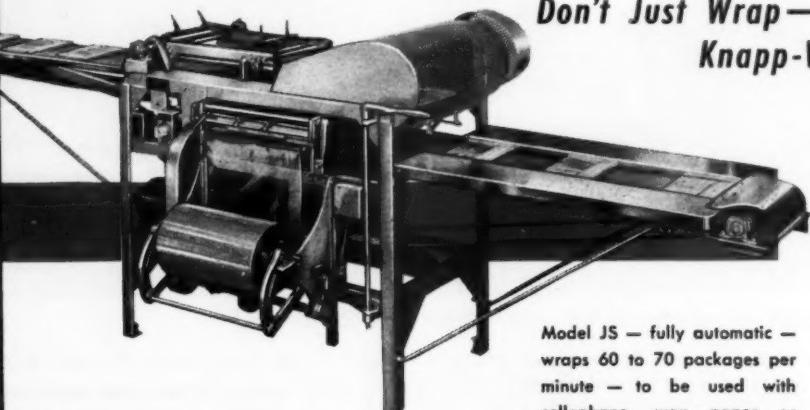
HIGH CAPACITY

FOR LOW COST /
Bacon and Meat Packaging, use
GLOBE-KNAPP

Packaging Machines

Nothing compares with Globe-Knapp wrapping machines, for packaging bacon, pre-packaged luncheon meats, butter or cleomargarine when it comes to real economy of operation. Compare packaging costs and packaging results and you'll agree the Globe-Knapp method really produces precision wrapping in the LOW price wrapping field. These machines produce smart appearing, taut wraps at high speed efficiency, hour after hour, unit after unit. These machines are streamlined in design, easy to operate, simple to maintain. Cut your packaging overhead and get better packaging results with a Globe-Knapp to fit your own particular needs.

**Don't Just Wrap—
 Knapp-Wrap**



Model JS — fully automatic — wraps 60 to 70 packages per minute — to be used with cellophane, wax paper or

heat-sealing foil — produces an outstanding SALES impression with an attractive, smooth wrap exactly to your specifications.



Model EZA — fully adjustable — semi-automatic — wraps up to 20 packages per minute — simple and compact in design, with 5 minute change-over to different size wrap. Investigate the Globe-Knapp system today.

35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The GLOBE Company

4000 SO. PRINCETON AVE.
 CHICAGO 9, ILLINOIS



Orders on Emergency by President

Amortization of depreciation over a period of 60 months of facilities certified as essential because of the present emergency is provided for by the Revenue Act of 1950. According to the President's executive order 10172, a determination of whether a particular facility is an emergency facility is to be made by the chairman of the National Security Resources Board. However, before necessity certificate applications are presented to the chairman they must first be received and reviewed by the appropriate government agencies, such as the Department of Agriculture, Department of Commerce, etc. The President has also established a National Advisory Committee on Mobilization Policy to consult with the National Security Resources Board.

"Food Controls Not Needed—Now"

Speaking before the National Association of Food Chains this week, Agriculture Secretary Brannan declared that "the nation's superb food production rules out any need at this time for a system of food controls." He continued that foreseeable trends "contain no omen which spells out right now the necessity for drastic food controls for as far as we can look ahead with certainty."

Premium Pay on Defense Contracts

Recent amendments to the Joint Procurement Regulations by the Department of the Army strongly imply that employers engaged in defense production should avoid work schedules requiring the payment of premium compensation. Approval for overtime and extra-pay shifts are to be allowed only when: 1) the item is essential to the present emergency; 2) is needed to meet supply requirements, and 3) no other reasonable facilities exist to produce the item within the required time.

The order also provides that where two or more defense departments have current contracts in a single facility, overtime compensation will not be authorized except on agreement between the departments. It can be seen that the order, until clarified, poses a number of problems for employers holding defense contracts.

NIMPA Divisional Meetings

A joint meeting of the central and midwestern divisions of the National Independent Meat Packers Association will be held at the Jefferson hotel, St. Louis, Mo., Thursday and Friday, November 9 and 10. It will convene at 10 a.m., central standard time, Thursday. Many of the topics on the program will be handled jointly but each division will hold separate sessions in order to elect divisional vice presidents and directors for the fiscal year 1951.

The central division comprises the states of Illinois, Indiana, Kentucky, Michigan, Ohio and Wisconsin, while the midwestern division includes Colorado, Iowa, Kansas, Minnesota, Missouri, Nebraska, North Dakota and South Dakota.

A meeting of the western division has been announced for November 14, in Salt Lake City.

Pork on "Plentiful Foods" List

Pork, turkey and chicken lead the production lists of meats which are expected to be especially plentiful during November, the U. S. Department of Agriculture has reported. Pork broke into the USDA list of "Plentiful Foods" this month, the first for any meats for many months, as heavy marketings caused prices to decline. The largest peacetime crop of pigs on record will be coming to market next month and for the rest of the year.

Meat and Lard Stocks Low

Storage stocks of both meat and lard declined during the month of September. Largest decline was in pork but the USDA said it was seasonal and smaller than the decline a year ago and also the five-year average. Current stocks were above September 30 stocks last year. Lard stocks were above last year's holdings but considerably under the five-year average. The complete report appears on page 31.

Newly Mechanized Plant Triples Production With Same Manpower



OLD equipment, a killing gang of 29 men and a slaughter rate of 55 hogs per hour.

A new slaughtering unit with new equipment and a killing rate of 150 hogs per hour with only one man added to the gang.

That is the picture before and after the modernization and expansion program recently completed by the A. C. Roberts Packing Co. of Kimberton, Pa. Furthermore, the increased slaughter is now being carried on under federal inspection with its exacting sanitary and quality standards.

Paul Roberts, general manager of the company, reports that in planning the new hog killing unit the officials of the firm decided to strive for a high degree of efficiency in their medium-sized

plant as is found in larger units. They decided that modern processing and conveying equipment could be adapted to their needs. Proof that they were right is furnished by the striking gain in worker productivity.

At the same time, use of modern equipment has actually reduced the physical effort required of the workers. By supplanting much of the push-and-heave with modern in-plant transport methods, and by replacing obsolete equipment with up-to-date facilities, the production rate per man has been increased from 1.896 to 5 hogs, including head workup and offal handling.

Reduction in carcass shaving after scalding is an example of the efficiency achieved with the new equipment. In the old plant with its 18-ft. scalding tub and upright dehairer, nine men were needed for shaving. Now with a modern 40-ft. pusher-equipped scalding tub and a modern dehairer, only four to five shavers are needed for the larger kill. The smaller number of shavers clean the carcasses to conform to the high inspection standards of the MID.

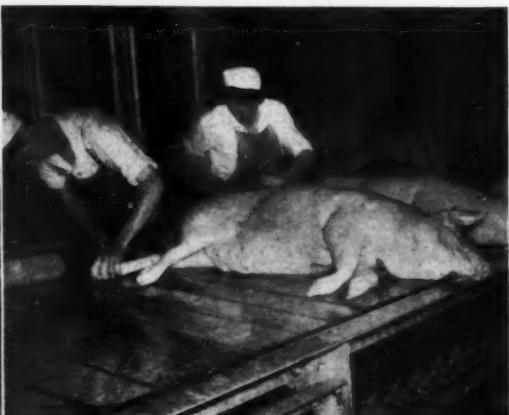
Blood and offal for inedible rendering formerly were collected in barrels and trucked 40 ft. to the inedible charging room. At the end of the day all the barrels used in handling inedible material had to be washed and the cleanup problem on the killing floor proper was complicated by the inevitable spillage in trucking.

Now all the blood is collected in a blow tank and blown to the rendering department and inedible offal, after first being hashed and washed, is transported in the same manner.

The big gain in productivity is due to the elimination of manual handling



UPPER PHOTO: Evenly spaced hogs pass by sticker on conveyor. CENTER: Continuous chain, pusher-type scalding tub keeps hogs moving at even pace, prevents sinkers. LOWER LEFT: Workman centers hog with pole on conveyor belt which carries hog from scalding vat into dehairing machine. LOWER RIGHT: Moving table top conveyor carries hogs from dehairer through the gambrelling operation.





THE DRESSED CARCASSES, with their coordinated head and viscera sections in pans at left, move past the MID inspectors.



THIS VIEW OF THE opener and head dropper stations demonstrates how work levels for maximum efficiency have been attained through the use of steel flooring. Carcass is paralleled with viscera pan at this point.

of the hog carcasses through the various steps of the dressing operation. None of the butcher's time is spent in pushing product between knife operations since the overhead conveyor performs the task of product movement.

As Paul Roberts points out, half a worker's effort is wasted in a dead rail setup in pushing the carcass. The time spent in returning to the work station from the point of carcass delivery is non-productive. The plant's experience indicates that the elimination of these lost half-minutes makes a great difference in worker output.

The new plant permits the A. C. Roberts organization to give better service to its territory, which currently consists of an area within a radius of 100 miles of Kimberton. Company products are delivered over 36 peddler routes.

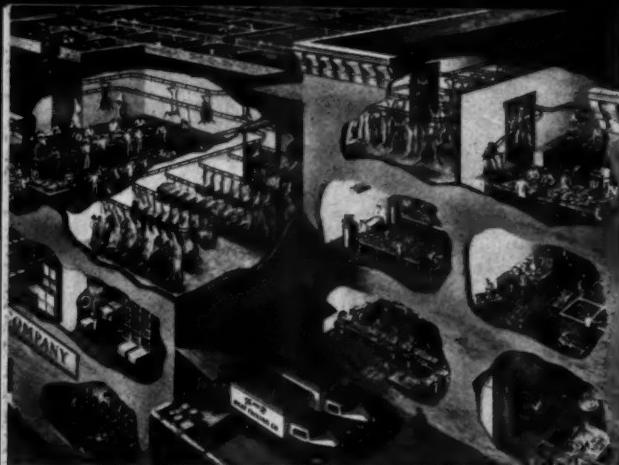
The present plant is the culmination of a slow growth from a small beginning in 1909 at Sheeder, Pa., when A. C. Roberts, operator of a general store, creamery and ice house, decided to keep himself busy by slaughtering a few

(Continued on page 26.)



SALVAGED CASINGS, the small and the bung gut are processed on the dressing floor, as is the entire heading operation. Shown in closeup here are the pulling and stripping operations. AT LEFT BELOW IS A VIEW of the dressing floor, showing the viscera conveyor and the overhead finger conveyor with which it is synchronized. Sanitation as to maintenance and appearance is enhanced by the full length tile walls, concrete ceiling and vitrified brick flooring of the dressing department. Singeing and eviscerating operations are seen in right photo. Manual handling of carcasses has been eliminated in the new installation.





Armstrong Cork Co.

MAINTENANCE of stocks of the supply and equipment items necessary to keep a meat plant running is one of the big problems faced today by both large and small packer purchasing departments, according to the discussions at the purchasing luncheon held at the American Meat Institute convention in Chicago recently.

"Inventories today," declared Mrs. Helen Anderson, purchasing agent of the East Tennessee Packing Co., "are like having money in the bank. A banker and accountant will check his cash each day. Inventories of operating and maintenance supplies are not checked each day, but should be checked regularly. In buying, the best basis is knowing how much to order and how often."

"To enable a purchasing agent to do a good job, it is necessary at all times to have a record of supplies on hand and due to be received. This is vitally important in the critical period through which we are passing, and also with the ever changing trends in packaging.

"Checking with other packers in my area, I find several methods of procedure used in keeping supply records.

"One packer enters incoming supplies on record cards from invoices which have been checked with receiving reports. All supplies are in a central supply room which issues them to the various departments, turning into the office a report of distribution. Entries are made on the record cards reflecting these deliveries. Periodical physical inventories are taken to check the accuracy of the book inventory.

"Another packer reports his records are kept in a Kardex visible file. All items are filed alphabetically and a Remington Rand supply inventory card is employed for this record. The inventory each month is posted to this record, at which time it is decided whether it is desirable to reorder. The quantities carried in each case are governed by the amount used and the availability of the product.

"For several years it has been the policy of our company to maintain weekly inventory sheets and, at the end of each month, an additional inventory

is taken for figuring profit and loss. The form we are using at the present time comprises a list of all items in stock, followed by a column giving quantities disbursed for the previous week, another column showing items received during that week, with the total on hand. This gives us a record of quantities used, quantities received and stock on hand at the end of the week. This report is placed on my desk Monday morning. Also, each morning a report is placed on my desk of items received the previous day. This is taken from the receiving book where each shipment placed on our dock is entered.

"When the invoice is ready for payment, the items are checked in the receiving book and no invoice is paid until the merchandise is in our possession.



R. ELKINS



H. ANDERSON

From these reports we can place our orders for delivery when needed. If we find we use more of one item in a week than usual, we can step up delivery of orders on file with suppliers. We have always tried to work on the basis of placing our orders far enough in advance, so as not to inconvenience either ourselves or the supplier, having to ask for emergency deliveries.

"At present we are carrying good stocks—but not to the point of hoarding—of corrugated shipping containers, wirebound boxes and crates, loin wraps, kraft paper, stockinettes, cotton twines, sausage casings—all items which are standard and which will not be changed. We also have to carry special items for

BUYING

for the meat plant

A summary of some of the talks given at purchasing committee luncheon during the American Meat Institute Convention.

packaging products for delivery to the armed services. A copy of each award is given to me, which enables me to check packaging supplies and to be sure ample quantities are on hand. The orders are ever increasing and proper packaging materials must be on hand.

"I might add, the monthly inventory is copied on my purchase cards, one for each item, which cards show the date, order number, name of supplier, quantity ordered, supplier's invoice date, quantity delivered, price and extension. The last column is for monthly inventory. This gives us also a picture of the amount used the previous month.

"We have friends in the industry who leave it to the supplier salesman to check their inventories and enter orders for what they think they need. We feel this is a bad practice, particularly where there are two or more sources of supply, which today is the surest way of having supplies at all times. We are all experiencing difficulties in the extreme shortage of cellophane films which has prevailed during the past several months. Fortunately we have kept our orders in far enough ahead that we haven't had troubles as yet.

"It takes continuous follow up to let the supplier know you haven't forgotten the order is in and it is time for delivery. I have always practiced the old adage, 'It is the squeaking wheel that gets the grease,' and I can really squeak when it is necessary."

The next time you build or remodel a packinghouse, be sure to include adequate space for the storage of supplies. Two of the speakers at the purchasing luncheon—Richard Elkins of the Sam Harris Packing Co. and William R. Young of the Field Packing Co.—emphasized that storage facilities are inadequate in many plants.

Commenting on "rush orders," Young declared:

"It is my contention that a rush order is the result of poor planning or lack of adequate information of either the supply situation or the usage of items involved. If you can fulfill the picture of your inventory—the availability of supplies and the speed with which you are using them—you are not

L'Etat-c'est moi *



**ROUGH
TRANSLATION:**
THE STATE
AND I ARE ONE
(LET'S NOT BEAT
ABOUT THE BUSH)

Louis XIV (1638-1715),
France's "Grand Monarque," declared himself the State—and in food asserted that good food is pure, Pure Food is good.



**There is no substitute for "THE ONE BEST"—U-cop-co
to add highest pure food value to your product.**

Yes, in a truer, most desirable sparkling clarity—with a firm jelly that really holds its shape. Such quality characteristics give your finished jellied meat products added eye appeal—real consumer acceptance.

- 1. Odorless—neutral taste.
- 2. Good color, sparkling clarity.
- 3. Balanced jell strength.
- 4. Maximum water absorption.
- 5. Ready solubility.
- 6. Absolute uniformity, barrel after barrel.

Made with care by Gelatine folk who possess the know-how.

U-cop-co Pure Food Gelatines are "tailor-made" to suit individual needs. Let us discuss in detail your particular pure food gelatine problems. There is a U-cop-co Pure Food Gelatine to solve them to a T. Why not call us in today?

United Chemical & Organic Products—a division of Wilson & Co., Inc.
4100 S. Ashland Ave., Chicago 9, Ill.



U-cop-co Gelatine

ANOTHER WILSON QUALITY PRODUCT

Seattle Public Library

OCT 25 1950

going to have to submit rush orders.

"I use a term of 'lead time.' That term means to me that I must submit orders, we'll say, eight weeks in advance of the time of delivery. Eight weeks applies, of course, only to certain supplies. You must know your 'lead time' for all or you are going to run out of some items.

"A packer of our size must keep a posting of inventory and a posting of purchase orders. We run this inventory and purchase order posting together so that I can tell from looking at my record not only how much we have on hand but where the purchase order was placed and with whom it was placed. That record also carries information as to the delivery period required for that particular item.

"Further than that, we believe that you must analyze reports on the volume of your production. This analysis is necessary because of the changes that may come up in consumption of supply items.

Rush Orders Are Expensive

"We had something interesting happen to us recently. One of our competitors happened to run out of lard cans and lard so packaged is a big item in our territory. Our production of lard in cans multiplied five times during one short period, and you all know the situation on delivery of lard cans and pails. I found myself very much in the 'hot seat' as a result.

"In thinking of rush orders, you might think of the expense involved. They are very expensive. You can make phone calls all over the country and perhaps do not come up with the item you need. The time involved is wasted and you are tied down to what should be unnecessary work.

"Then, too, on your rush order it is impossible to be assured that you are taking advantage of the best available market. If you are really in a tight fix, you are going to take the first thing that comes up, and naturally you may be at someone's mercy on pricing. In



R. D. STEARNS



W. YOUNG

your haste in placing that rush order, there is also a definite possibility that you will accept a poorer grade of merchandise or a less desirable substitute. Either one can mean additional expense for your plant. Uncertainty whether your rush order will be delivered in time also brings up the possibility of the removal of certain items from your product price list.

"It seems to me that time spent in adequate planning will cost you less than the total of all these possibilities. I believe that there is a basic formula that each one of you can work out for your own operations as to how you can avoid a rush order. I have listed four definite considerations that would be listed under this basic formula.

"The first is that you must carry or allow yourself a minimum inventory. Second, in this basic formula, you must know your usage of the items involved. Third, you must consider the space required for storage. If you have adequate storage space you can get enough supplies and avoid the possibility of submitting rush orders. The last item would be the consideration of the quantities to be purchased. I believe your records must be adequate to show anticipated usage of individual items for a determined future period, taking seasonal changes in volume into consideration. You must be informed of the possible promotional or advertising programs your firm plans to put on.

You must have more than one source of supply, especially in today's market. The last consideration, I think, would be that you must keep yourself informed as to market trends. Price forecasting is exceedingly important."

Simplification of buying presents a real problem for the small packing plant, according to R. D. Stearns of the Peet Packing Co.

"I know of no other industry," said he, "where purchasing consumes as much time from key men and executives as in the small packing plant.

"After excluding such items as livestock and meat purchases, few small packers feel there is sufficient volume remaining to justify the expense of a properly equipped and staffed purchasing department. Consequently, the remaining buying is usually done by adding it to the duties of key men or executives. These men may have unusual ability in their respective fields but little, if any, experience or knowledge of proper purchasing procedure.

"Because their regular duties are of so much greater importance by comparison, the buying they do seems relatively unimportant, and, therefore, is usually accomplished along the lines of least resistance, such as buying from friends or some fixed source. Such a procedure may simplify that portion of their duties but does not always produce the desired result of the right product at a reasonable price. The end result is usually that such buying by these key men costs the small packer a considerable sum of money in the aggregate during the course of a year.

Trade Groups Help Small Packer

"While it may be impractical for the small packer to establish his own purchasing department, it is possible to simplify and improve much of this type of buying. The services of well-equipped and expertly staffed purchasing departments are maintained by your trade associations whose facilities are available to the small packer. For instance, if your key men and executives who are required to do some buying would simply mail a purchase order for the material needed to the Manufacturers Cooperative Association, they will fulfill the function of buying the right product at a reasonable price in very much the same manner as a purchasing department of your own. While it is impossible to handle all buying in this manner, nevertheless the plan will do much to simplify and improve the buying required of these key men.

"In our plant we have attempted to simplify, yet control, such purchasing by having all requisitions for material funneled through two men who issue the purchase orders.

"All purchase orders are made in triplicate, the original going to the supplier, the second copy filed and the third copy to the receiving clerk. The file copy provides a ready reference of all merchandise on order and prevents duplication of orders, especially when deliveries are slow. It also gives the name of the supplier and the price



LIVESTOCK, AS WELL AS THE RAILROAD transportation that moves it to market, is featured in the Missouri Pacific Lines outdoor billboard poster illustrated above. One of a series that advertise principal commodities hauled by the Missouri Pacific, the livestock poster is now displayed in 26 cities in the Central West, South and Southwest.

paid, which can be used as a guide on future purchases of this item. The receiving clerk's copy gives him a check against the price shown on the invoice when received and a record of materials on order.

"A complete inventory is taken every four weeks and such items as are indicated by this inventory as being in short supply are ordered. As a check against the possibility of overlooking some item on the inventory that should have been ordered, or some item that is used in more than normal quantity, we charge the departmental foremen with the responsibility of maintaining an adequate supply of all materials needed in his department by making certain they are either in supply or on order.

"This system has resulted in simplifying and improving our buying as well as reducing the number of rush orders which are always time consuming and expensive."

Buying Economies

There are a number of ways in which the purchasing agent can effect worthwhile economies, according to Edward Cordes of E. Kahn's Sons Company.

Number of sizes and styles of corrugated or fibre boxes used can be reduced to a minimum. The 15-lb. box can be used for livers, hearts, kidneys or other pork offal and as a combination box for small orders. The 25-lb. box can be used for spareribs, neckbones, pork hocks, etc. The 50-lb. box can be used for miscellaneous packing in the 50 to 75-lb. range and for fresh and smoked meats. The 75-lb. and 100-lb. boxes can be used for the same purposes.

Cordes suggested that cellulose casings be purchased with the company's name, inspection legend, etc., imprinted on them except for the ingredient label which can be inserted with a casing printer. This reduces the number of casings which must be kept in stock. Packing of bologna, salami and minced luncheon meat can be standardized in a $2\frac{1}{2}$ x 21 cellulose casing; pickle, pimento, variety and macaroni and cheese loaf in a $7\frac{1}{4}$ x 14 Milano seal.

He pointed out that corrugated and fibre boxes can be purchased at lower prices as the quantity rises from 1,000, 2,500, 5,000 or 10,000 of a size. Kraft paper, steel items for maintenance and printed cellophane are other materials on which prices are based on the amount ordered.

When requisitions on certain items approach nuisance frequency, the stock clerk should review his supply situation to increase the amount of the requisition to a level which past orders would indicate as being adequate but not excessive.

In regard to advance planning for preventative maintenance Cordes said: "How often do we learn that after some piece of equipment has been purchased and delivered, installation cannot be made as the motor, starter,

pipe and electrical materials have not been ordered!

"Do the rush orders from your maintenance or repair department originate for some urgently needed part for a boiler, conveyor chain, bearing or a rebushing job, scale or any other repair equipment which could have been requisitioned in advance of a breakdown or overhaul?

"Some companies offer yearly contracts for regular inspection or equipment after it is sold, and it might be a good idea to total the amount spent in purchasing parts which could be avoided by regular inspection, and justify service charge to avoid unnecessary shutdowns. This, of course, requires the cooperation of the men in charge of these repairs."

In his discussion of the routing and shipping of supplies, Richard Elkins of the Sam Harris Packing Co. reported:

"On small shipments we use a lot of parcel post for the simple reason that if you can meet the requirements (and I am speaking now of many of the small items that small packers buy as spices, seasonings, etc.) the rates are low and shipments usually move rather promptly. We have found express to be rather expensive. The other day we shipped a blade for sharpening. The parcel post was 67¢, but we paid \$1.30 to get it back by express.

"To some extent we use bus service for repair parts and machinery. We find it very good because you do have a pretty good idea when and where the shipment is going to move because you know the route and the scheduled runs of the busses.

"In tracing shipments, particularly those by trucking lines, we find it best to have a thorough knowledge of the transfer points. Our trucking company in Crawfordsville serves an area of about 45 miles. That means that almost every shipment must be transferred to the line at some point and we have found that delays in shipment usually occur at these transfer points.

"I might mention that carloads have car numbers. In tracing LCL or LTL shipments, information as to the "pro" number on the waybill or freight bill is the best method of finding out about the shipment."

National Production Orders Available to Meat Packers

Copies of the National Production Authority Orders may be obtained free of charge, simply by paying the postage, the Department of Commerce has announced. Requests should be made by writing E. E. Vivian, chief, distribution section, Printing Services Division, Room 6225, Department of Commerce, Washington, D. C., indicating whether orders should be sent air mail, air express, first class, special delivery, etc. A check or money order payable to the U. S. Treasurer to cover postal charges should be included.

Institute Makes Awards To 4 Food Page Editors

At the annual Food Editors' Conference last week at the Waldorf-Astoria, New York city, four newspaper food editors received awards from the American Meat Institute for "outstanding excellence in the presentation of news about food." They were: Peggy Nichols, of the Long Beach (Calif.) *Independent*; Agnes Reason Olmstead, *The Atlanta Constitution*; Clarice Rowlands, *The Milwaukee Journal*, and Mildred Planthold, *St. Louis Globe-Democrat*.

Points used as a basis for judging the entries were journalistic style, use of pictures, food page makeup, presentation of new trends in the food field and new methods of food preparation. Winners were selected from entries submitted in four separate classifications: newspapers in cities with population less than 250,000; in cities between 250,000 and 500,000; in cities of 500,000 and more, and Sunday newspapers in cities of any size.

Awards were bronze statuettes of Vesta, in mythology goddess of the hearth and fire, and hence of the preparation of foods.

NIMPA on Price Control

A brochure summing up "The Argument Against Meat Price Control" has been issued by the National Independent Meat Packers Association. It points out that people are getting more meat than before the war; workers are getting more meat for an hour of work and there is keen competition in the meat packing industry which assures fair prices. The brochure declares:

1. Under no circumstances should the black market be allowed to return.
2. The best protection to the public lies in a continuing increase in livestock production and in keeping meat in legitimate channels from farm to table.

3. Price control on meat defeats its own purpose by discouraging production and encouraging black market operations.

NIMPA Board of Directors Names Deferment Committee

At the meeting of the National Independent Meat Packers Association board of directors last week, a committee was appointed to study the policy of service deferments and to prepare and file a statement with appropriate governmental agencies recommending the extent to which deferments shall be granted packer employees.

Members of the committee are: John L. Thompson, J. J. Felin & Co.; H. E. Wennagel, Wm. Schluderberg, T. J. Kurdele Co.; Fred J. Clark, Tobin Packing Co.; John J. Faust, Heil Packing Co.; Henry Neuhoff, Jr., Neuhoff Bros. Packers; Chris H. Beck, Chris H. Beck, and John E. Thompson, Reliable Packing Co.

Short Cut to Controlled Profits—

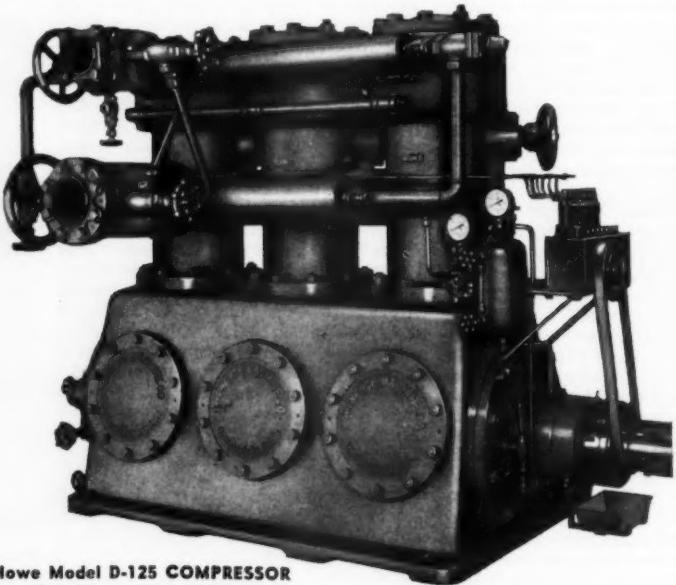
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From plants of all kinds, all over the world, come letters which report the efficiency-increasing, trouble-free operation of Howe Refrigeration Equipment. Designed out of 38 years of accumulated, field-proved knowledge, Howe equipment is ruggedly built, yet flexible to handle peak loads economically. Can be installed without expensive building alterations.

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- ★ Oversize suction and discharge valves of ring plate design insure maximum performance with minimum servicing.
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- ★ Steel connecting rods with piston clearance adjustment for maximum efficiency at all times.
- ★ Hand-hole plates on both sides of crankcase simplify routine service work and inspection.
- ★ Oil gauge glass on crankcase shows positive oil level.
- ★ All parts are made to precision dimensions and are interchangeable.
- ★ Crankshaft seal, oil sealed under pressure.



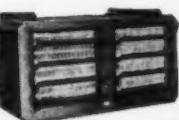
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3 cylinder $11\frac{1}{2}$ " x $11\frac{1}{2}$ "
50% Capacity Reduction Control
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THE MEAT TRAIL

Swift Names Paul Beltz to Manage New Chicago Territory

Appointment of Paul W. Beltz as district manager of Swift & Company's newly-created Chicago sales territory has been announced by J. W. Crafton, head of the Swift branch house sales department. Included in the new territory are seven branch sales units in Chicago and one each in Gary, Calumet City, Joliet and Forest City.

The change is primarily an administrative one and does not involve establishment of any new branch units, Crafton explained. Effective date of the change is October 30. Previously E. J. Rooney supervised the 11 units, together with 21 others located throughout six midwestern states. He will continue as district manager for those branches outside the Chicago area.

A veteran of 24 years with the Swift sales organization, Beltz has been a branch house salesman at Pittsburgh, manager of the Akron and the Youngstown, O. branches, and a member of the beef, lamb and veal department in the company's general office in Chicago. He returned to the branch house sales department in 1939, remaining until 1945 when he was named assistant to O. E. Jones, vice president in charge of sales.

Well-Known Indiana Packer Celebrates Seventieth Birthday

Henry C. Kuhner, one of the founders of the Kuhner Packing Co., Muncie, Ind., and now its chairman of the board, recently celebrated his seventieth birthday anniversary. That afternoon an informal reception at the plant was held in his honor by John Marhoefer, president, and John Hartmeyer, executive vice president. Many of the guests were eastern Indiana farmers with whom Kuhner has dealt during the past half century. Others were retailers in the area and veteran employees of the company. Five of his next-door neighbors at his winter home in Miami Beach, Fla., were also present.

The company was founded soon after the turn of the century by Henry Kuhner, his brother, the late Frank G. Kuhner, and their father.



P. W. BELTZ

Morrell Appoints Hyatt to Succeed Cleary at Brooklyn

E. L. Cleary, veteran manager of the Brooklyn branch of John Morrell & Co., Ottumwa, Ia., will retire on October 28. Jack W. Hyatt will become manager of the branch and Charles H. Essman, assistant manager. Cleary, who has spent more than 32 years with the company, has occupied key sales supervisory positions in the New York area since 1936. Hyatt, who began at the Ottumwa plant in 1934, has



JACK HYATT

held various sales positions and for the last three years has been manager of carlot beef sales for Morrell's branch on New York's 14th st. Essman has been with the company for 20 years.

Restaurant Association Holds Annual Meeting

The eighth annual meeting of the National Association of Hotel & Restaurant Meat Purveyors was held at the Stevens hotel, Chicago, October 9 and 10. It was well attended by members from all parts of the country. New officers are: Chairman of the board, James H. Elliott, Public Meat Market, Minneapolis; president, James P. Garvin, Golden State Meat Co., Los Angeles; first executive vice president, George E. Crean, Gerry Provision Co., Buffalo, N. Y.; second executive vice president, Frederick W. McKee, S. S. Learnard Co., Boston; third vice president, Bernard Pollack, Stock Yards Packing Co., Chicago; secretary and treasurer, Harry L. Rudnick, Chicago, and general counsel, Harold Widett.



LEE CLEARY



CHAS. ESSMAN

Armour Makes Several Changes In Research Division Staff

Dr. Edwin E. Hays has been appointed assistant general manager and director of research of the research division, Armour and Company, it was announced recently by Victor Conquest, general manager of the division.

Other recent changes in the division include the appointments of Dr. J. D. Porsche as director of research and development at the Armour 31st st. auxiliaries; Dr. James B. Lesh as director of biochemical research, succeeding Dr. Hays, and Myron D. Grossnickle as assistant to Dr. Lesh.

Dr. Hays joined Armour in 1947 after serving as assistant professor at the University of Vermont college of medicine. He received a Ph. D. degree from the University of Chicago. Dr. Porsche and Grossnickle have been with the company since 1935, while Dr. Lesh joined it in 1939.

To Open Consulting Firm

Raymond M. Hanna, general manager of the production engineering departments of John Morrell & Co., Ottumwa, Ia., since 1946, has resigned to open a management consulting firm in Omaha. Hanna will specialize in production and management problems, particularly the development and administration of management control procedures. He has had wide experience in both production and management.



R. M. HANNA

Armour Appoints New Manager for St. Paul District

D. W. Tracy, an Armour employee for 33 years, has been named St. Paul district manager, with supervision over 16 branches in Minnesota, Wisconsin, Michigan, Illinois, South Dakota and North Dakota, effective October 23. Tracy, who has been assistant district manager since 1939, succeeds L. W. Griffith, who is retiring on pension after 41 years with Armour.

E. R. Hart, who has been working for Armour for 14 years, has been appointed assistant district manager of the St. Paul district. He was formerly manager of the Armour branch house in St. Paul.

PERSONALITIES and Events OF THE WEEK

► **Thos. E. Wilson**, chairman of the board, Wilson & Co., has announced the retirement of E. J. Davidson, vice president in charge of the dairy and poultry division. A. S. Dale, formerly in charge of the butter division, has been placed in charge of the dairy and poultry department.

► **William W. Sahlen**, 69, vice president of the Sahlen Packing Co., Buffalo, N. Y., died on October 12. He was one of five brothers who carried on the packing business after the death of their father, Joseph Sahlen, its founder. Another brother, Alexander, died in 1946. The three who survive him are Edward C., president of the company; Frank J., secretary-treasurer, and Joseph W., second vice president.

► **J. T. Neese**, 75, founder of the Neese Sausage Co., Greensboro, N. C., died recently.

► **Jack Weiller & Co.**, hide and skin brokers, Chicago, announced that it is moving from its present location at 130 N. Wells st. into new and more spacious offices in the Mercantile Exchange Building, 308 W. Washington st., beginning Monday, October 23. At the same time the company announced several appointments to its staff. Edward Kirkman has been transferred from St. Louis to Chicago headquarters, where he will become executive assistant to Jack Weiller. Howard Warren, field representative, will cover the territory embracing Minnesota, North Dakota, South Dakota and northern Iowa, with offices in Minneapolis. Fred Strauss, formerly hide superintendent of the Monarch Leather Co., has been employed as a traveling inspector.

► **Gold Medal Packing Corp.**, Utica, N. Y., has received a trophy from the State Insurance Fund for its accident prevention record during the 1950 campaign.

► **Miss Mary E. Humphrey**, former advertising manager for Beverwyck Breweries, Inc., Albany, has been appointed assistant advertising manager of the Tobin Packing Co., Albany Division, Albany, N. Y. The post of advertising director, left vacant by the death of Chester J. Reid, will not be filled at this time, Wilson C. Codling, general manager, said.

► **John F. Maier**, 75, who had been in the grocery and meat business in Bellfontaine, O. about half a century, died recently of a heart ailment. Since 1903 he had carried on the meat business his father established in 1879, and for ten years he also operated his own packing plant.

► **William M. Nichols**, 78, retired salesman and former operator for many years of his own business, the Enterprise Sausage Co., Atlanta, Ga., died

recently. Later, until a year ago, he was a salesman for the Star Provision Co., Atlanta.

► **Garland Jones**, president, Jones Sausage Co., Raleigh, N. C., recently decided to celebrate what he felt was a peak sausage production for his plant — 125,000 lbs. in 45 hours. He was granted permission from the city to parade, with police escort, the fleet of 17 company trucks through the main streets of the city.

► District offices of the Cudahy Packing Co. for Ohio, Indiana, Kentucky and Michigan have been transferred from Cincinnati to Columbus, O. John H. Berg, who for several years served as manager of the firm's district offices in McKeesport, Pa., is manager of the new office, from which about 25 salesmen will operate. Berg was previously with Cudahy in San Francisco, Los Angeles, San Diego, Seattle and Florida.

► After 35 years with the Sioux Falls, S. D. plant of John Morrell & Co., Edgar O. Olsen will retire November



EDGAR OLSEN



JOHN LOWE

1. He has headed the purchasing department since 1926. John Lowe has been named to succeed him. Lowe, who joined the company in 1941, worked in numerous plant departments under a training program. He has been assistant manager of the purchasing department for several years.

► An addition will be built shortly to the Whitehall Packing Co., Whitehall, Wis., a subsidiary of Claire Mont Meat Products, Eau Claire, Wis. A one story structure, 68 by 30 ft., will be added to the present building, and a second story will be built to the northwest corner of the building.

► The Augusta Provision Co., Augusta, Me., was almost entirely destroyed by fire recently. The building was owned by Arthur McGee, while the business was managed by Linwood Chase.

► Mexico has 14 meat packinghouses which represent an investment of about \$11,570,000, Nazario S. Ortiz Garza, Mexican secretary of agriculture, announced recently. Location of the plants are: Chihuahua and Sonora states, four each; Coahuila state, three; Tamaulipas state, two, and Durango state, one.

► K. W. Bruder has been appointed manager of the Swift & Company plant at Hallstead, Pa., succeeding H. H. Morris, who has taken over managerial duties at the New England Dressed

Meat & Wool Co. Bruder has worked at various branches and plants of Swift, most recently as head of the San Antonio beef, lamb and veal department.

► **Jerry Sotola**, assistant director of Armour and Company's livestock bureau, spoke recently at the Fort Worth, Tex. Farm and Ranch Club's monthly luncheon. Using the subject, "Research Will Point the Way," he discussed use of parasite chemicals, methods in cutting sheep losses, problems of producing meatier hogs and nutrition advancements dealing with the APF factor.

► **Charles A. Johnson**, 73, who operated the Johnson Packing Co., Frankfort, Ky., until 1942, died recently.

► **Samuel M. Jackson**, 70, pioneer West Coast meat packer, died recently. From 1918 to 1936 he owned and operated the Lankershim Packing Co. in the San Fernando Valley in California, and from 1937 to 1946 headed a packing firm in Santa Maria.

► **Francis Heilig**, son of Simon Heilig, owner of Pocomoke Provision Co., Pocomoke City, Md., has enlisted in the U. S. Army. Previous to his enlistment he was office manager of the company.

► **E. Murray Browne**, E. M. Browne and Co., Inc., New York, reported recently the receipt of a shipment of frozen carcass steers and frozen carcass bulls from Ireland, the first consignment to reach here from that country for more than a quarter of a century. This shipment was so well received by the trade, Browne said, that consignments will soon be stepped up to about 600,000 lbs. monthly.

► The appointment of Charles Fischer as administrative assistant to Ralph Helstein, president, United Packinghouse Workers of America, CIO, was announced recently by the UPWA executive board.

► A proposal to change the Escanaba, Mich. city master plan to provide a site for erection of a sausage plant was rejected at a special meeting of the planning commission. Robert Vollwerth has been seeking to build a plant on city-owned property near the fair grounds.

► **Andrew David Griffith**, president, Southland Provision Co., Orangeburg, S. C., served as general chairman of the Crusade for Freedom in his county. Purpose of the crusade was to gather signatures to be enshrined in Berlin on October 24, United Nations Day, as democracy's answer to communistic threats.

► Hide & Leather Association of Chicago will hold its annual stag banquet on October 26 in the ballroom of the Edgewater Beach hotel, preceded by a cocktail party at 6:30 p.m. As the tanners and hide dealers are meeting here at the same time, a large attendance is expected. Reservations may be made through Norman R. Hanson, Chicago Rawhide Mfg. Co., 1301 Elston ave., Chicago.

► **Elmer J. Haeringer**, 55, a salesman for the James Henry Packing Co., Seattle, Wash., died recently.

REJUVENATE YOUR DEHAIRER WITH "BOSS" BELT SCRAPERS

PERFORM DEHAIRING OPERATIONS AT TOP EFFICIENCY

If your dehairer shows evidence of fatigue or ejects carcasses nicked and bruised, the scrapers are either too limber or too stiff. Rejuvenate with a new set of Boss Belt Scrapers, and watch the improvement in performance.

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Boss Belt Scrapers are all alike, but there is no belt scraper like the "BOSS". Blades are of special hardened steel, die cut and die formed for uniformity. Our special manufacturing process, which involves heat curing, molding and covering under hydraulic pressure guarantees uniformity, resiliency and stamina of the belt.

BOSS BELT SCRAPERS ARE RESILIENT

For efficient dehauling it is imperative that belt scrapers maintain exact and even pressure. Stiff scrapers scratch and nick. Limber scrapers fail to dehair. Resiliency is an important product of our special manufacturing process.

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Another important product of heat curing under pressure is the tough, long lasting belt achieved by this special process. Boss Belt Scrapers are known throughout the industry for Uniformity, Resiliency and Stamina.



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● CLINTOSE insures the fixation of the desired red meat pigments, thus developing an appetizing natural color in various sausage items, wieners, hams, and other processed pork products.

Ask a Clinton salesman! Get his advice on the profitable uses of CLINTOSE.

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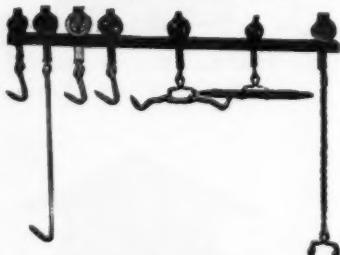
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THIS NEW BINDER GIVES ME
UP TO 8% INCREASED YIELD...
HOLDS DOWN SMOKING AND
COOKING SHRINKAGE TO
A MINIMUM!

AN ALL-PURPOSE BINDER
FOR ALL YOUR NEEDS . . .
COSTS NO MORE THAN
ORDINARY BINDERS.

At last . . . the binder you can use for all your products, from frankfurters and bologna to meat loaves and chili! Costs no more than old-fashioned binders . . . actually saves you money, because *no other binder is ever needed in combination!* This sensational, new Staley's Congealing Binder with Lecithin has been developed after years of research and testing in leading meat-packing plants across the country!

Comparative tests with ordinary binders have proved that Staley's Congealing Binder with Lecithin will improve yields as much as 8%! And at the same time it gave the product better keeping qualities, more palatability, and firmer structure.

One recent packing house comparison run with a block of bologna showed an amazing figure of less than 4% shrinkage loss in smoking and cooking! Yield, in comparison with the ordinary binder, was increased 7% on bologna and 8% on frankfurters. And the finished product was more firm and had a better appearance!

These are the kind of results that have been obtained in plant after plant. Now, thoroughly tested and thoroughly proved, this new miracle binder is ready for you.

KIND OF BINDER INCREASED YIELD

Staley's CONGEALING BINDER with *Lecithin*

Here is a binder with CONGEALING properties never before possible . . . that holds all of the goodness you put into the finished product . . . that increases yield! Sausages, weiners, meat loaves, etc. look better, taste better, are better when you use Staley's Congealing Binder with Lecithin! Products stay fresher longer to lengthen shelf life! All the natural meat flavors are sealed in to boost flavor appeal! Up goes tenderness, appearance, and palatability!

Your present formula stays just as it is . . . no changes necessary! Yet you get ADDED YIELD because this new binder congeals in the moisture of the meats used! Staley's Congealing Binder has extra-high protein content . . . is extra-rich in nutrition! You'll be amazed how it improves quality and speeds up the demand for your products!

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TO ALL PACKERS!
Find Out About This
Sensational Different
Binder Today!**



Lecithin GIVES POSITIVE FAT CONTROL AT ALL TIMES!

Here's another BIG plus in Staley's Congealing Binder. Lecithin—a pure vegetable product—disperses oils evenly; holds fat in during processing and storage! Improves appearance! Helps prevent drying out! Retards oxidation and rancidity! It guarantees that your products will be better and keep better in stores and butcher shops and in the consumers' refrigerators.

A. E. STALEY Mfg. Co.

Decatur, Illinois

Distributors in Principal Cities

A. E. Staley Mfg. Co.
Decatur, Illinois, Dept. PCB-10

Gentlemen:

Give us all the facts about your new all-purpose Congealing Binder with Lecithin that improves quality, increases yield, without increasing costs.

Name _____

Company _____

Address _____

City _____ State _____

Meat Plant Triples Output

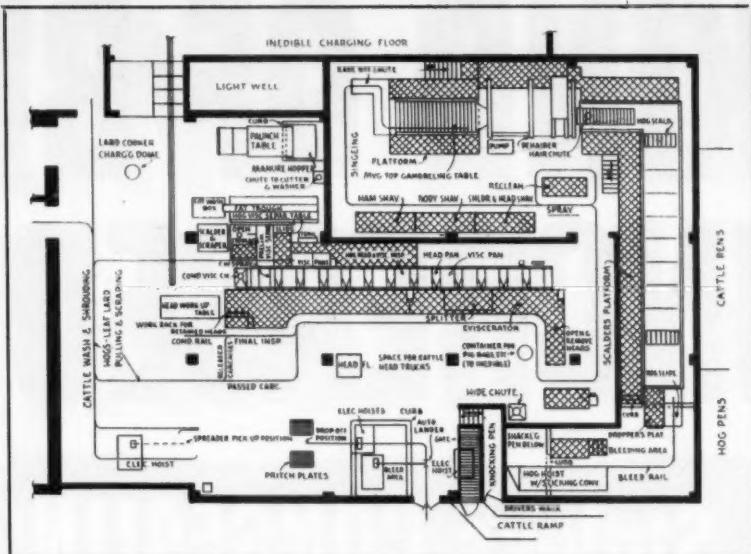
(Continued from page 18.)

hogs for sausage and scrapple manufacture. Owning the ice house, sausage making was a natural venture for Roberts. The business expanded until two trucks were in use to serve the local and Philadelphia markets.

By 1919 the market for the firm's products had outgrown the capacity of the old plant plus additions. In order to locate where additional livestock could be secured, and to take advantage of the distribution possibilities in the expansion of the hard-surfaced road system which was then going on, a new plant was constructed at Kimberton, Pa., situated on a main state road and adjacent to a railroad. The latest sausage making equipment was installed at that time.

Sales expanded to \$207,000 in 1920 and the number of employees increased from seven to 16. After locating at Kimberton, the plant acquired state inspection, although it remained primarily a winter business of slaughtering and fresh sausage and scrapple manufacture. Sales had expanded to \$695,000 by 1930. In 1936 the senior Roberts was joined by his son, Paul, and at this time it was decided to carry on sausage manufacturing operations throughout the year. By 1940 gross sales had risen to \$1,016,000 and in 1949 amounted to around \$4,000,000.

In 1946 it was decided to build the



new killing department. Working together, the firm's consulting architect, George Yundt of Allentown; A. O. Lundell of The Allbright-Nell Co. and Dr. C. E. Mootz of the Philadelphia office of the Meat Inspection Division, worked out a modern hog and cattle dressing (one bed) layout suitable for operation under federal inspection.

When hogs arrive at the new killing

plant they are unloaded at the stock car level holding pens, weighed and driven either to the holding pens or shackling pen.

A 28-ft. hoist moves the hog from the shackling pen to the sticker. The hog is stuck while moving by the sticker on a horizontal extension of the hoist. Blood from the area drains into a blow

(Continued on page 29.)

KOCH ALL-METAL WORK TABLES
Special-purpose tables for the meat industry. Beautifully fabricated. Prompt shipment on stock sizes.

Special-purpose tables for the meat industry. Beautifully fabricated. Prompt shipment on stock sizes.

**KOCH
TRIMMING
TABLES**



Galvanized Top & Guards
No. 1160—6-ft. long, \$115
No. 1180—8-ft. long, 135
No. 1190—10-ft. long, 160

Stainless Top & Guards
No. 2160—6-ft. long, \$172
No. 2180—8-ft. long, 200
No. 2190—10-ft. long, 240

Sheet metal working surface and splash guards at ends and rear, made of either heavy gauge galvanized or polished stainless steel sheets.

Sectional maple cutting board at front, full length. 12-in. wide and 1½-in. thick. Heavy, welded, angle iron frame, finished in gray enamel.

Working surface 34-in. above floor. Legs have adjustable levelers. Width from front to back 42-in., including the 12-in. maple board.

**KOCH
STUFFING
TABLES**



Galvanized Top
(Nominal length)

Stainless Steel Top
(Nominal length)

(Add 18-in. to nominal length to cover stuffer extension)

Tops made of either heavy galvanized or polished stainless steel sheets. Tapered apron to fit against stuffer. Top slopes toward drain outlet in center, near stuffer end. Heavy, welded, angle iron frame, finished in machinery gray.

Top is 35-in. above floor, with flange 1-in. high. Legs have adjustable levelers. Width 46-in. The apron, or tapered extension at stuffer end, is 18-in. long on all sizes.

KOCH BUILDS ALL SORTS OF SPECIAL TABLES. LET US SUBMIT DRAWINGS & QUOTE ON YOUR REQUIREMENTS.

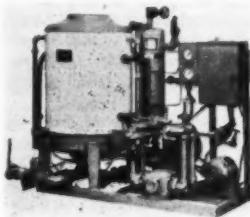
KOCH SUPPLIES
20th & McGEE ST. KANSAS CITY

KANSAS CITY & MO.

NEW EQUIPMENT

and Supplies

GENERATOR SAFETY CONTROLS — A new electronic safety control for gas burners and an air interlock safety device to automatically control the flow of gas are among new features announced with the 1951 Clayton package steam generators. The new

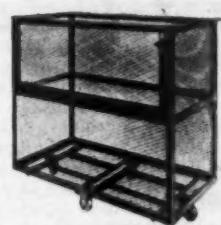


electronic control furnishes electric ignition, proves the flame pilot, energizes the solenoid coil to pass gas to the burner and stops ignition spark after burner is ignited. If there is an interruption or malfunction of any component during the sequence, the control automatically returns to the first step—electric ignition. Safety shutdown occurs on either ignition failure or loss of flame. The air interlock is a supplementary control on the main gas valve to prevent the flow of gas during an off cycle, or in the event of blower or motor failure. The interlock will not allow the main gas valve to open if there is an excess of gas pressure. These generators are offered in 10 to 100 h.p. sizes. They are made by the Clayton Manufacturing Co., El Monte, Calif.

greatly simplifies operation, requiring little if any technical knowledge of the mechanism by the operator.

* * *

EXPANDED METAL FLOOR TRUCKS — A new line of expanded metal floor trucks is now being offered by the Industrial Engineering & Mfg. Co., Brimfield, Ind., makers of Universal industrial conveyors. The line includes two sizes identified as Model 4-A and Model 4-B. Both are of the same basic construction: rigid angle iron frame to which is welded the expand-



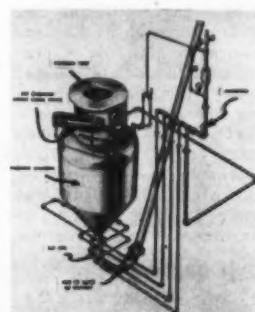
ed metal bottom and sides; four ball-bearing 4-in. fiber casters centered front, rear and sides. The front and rear casters are swivel type. Model 4-B, pictured here, is 60 in. long, 30 in. wide and 30 in. high. It has a 22x57-in. hinged drop door on one side held in closed position by positive safety latches. This model provides one-third greater capacity than Model 4-A.

* * *

SEMI-AUTOMATIC BAG CLOSER — A new portable closing machine that will close paper bags, from 5 to 25 lbs., at speeds up to 1,200 per hour has been announced by the D & H Machine Works, Minneapolis. The closing mechanism is mounted rigidly and the table is adjustable to the height of the sack. The filled sack is placed on the table and moved into the closing head which gathers the sack neck, crimps and compresses it tightly and fastens it with a galvanized steel wire ring. The unit is mounted on casters so it may be moved easily from one station to another.

PNEUMATIC CONVEYOR FOR BULK MATERIALS

—A new pipe line conveyor called Turbo-Drive for batch moving of pulverized materials has been announced by Crane Co., Chicago. The system is controlled by a single operator. Dispatch to more than one location is made possible through a transfer switch. The conveyor is available in



three sizes: 7-, 15- and 30-cu. ft. capacities. Air pressure required depends upon the material, size of the batch and distance to be moved. A ton or more of material can be moved in a few minutes through the sanitary steel piping.

* * *

TRUCK DESIGNED FOR MOVING DRUMS — Built of steel to take loads up to 1,000 lbs., new drum handling truck weighs only 40 lbs. It can handle fibre or steel drums, or any container with a bead rim or chime. The drum is held and carried by two jaws which close on the upper rim. The jaws close and open automatically on the rim without damage to either drum or head, effecting pick up or release. Wheels come with either rubber tires or cushion tires. The narrow wheel base allows the truck to enter small openings. The jaws are adjustable anywhere on the mainpost, allowing containers from 7 to 44 in. high to be transported. Drums can be placed in or removed from the center of a line without moving adjacent drums. Marvel Industries, Skokie, Ill., is the manufacturer.

* * *

NEW BARREL AND DRUM COVERS — Barrel and drum covers that are made of tough neoprene-impregnated paper have been introduced by Chase Bag Co., Chicago. The cover works like a housewife's refrigerator bowl cover. It has a round top, the diameter size of the barrel, to which is stitched a short skirt hemmed with an elastic band around the bottom edge. The elastic holds the cover firmly in place. At present, these paper covers are made in only one style—to fit a standard 55-gal. drum. They are single ply, 2 ft. in diameter with 4-in. skirts. The neoprene which is combined in the paper it-



self adds greatly to the product's wet strength and imparts resistance to sunlight, oils and chemicals.

* * *

SPEED-REDUCING GEAR DRIVES — The Link-Belt Company, Chicago has announced development of a new packaged power unit called the Motogear for operations which require speeds lower than that at which electric motors operate efficiently. It consists of a compact, enclosed helical gear drive with separate standard motor, flexibly coupled and mounted on one welded steel base plate. A movable plate between feet and welded base plate provides for convenient adjustment should shaft realignment be necessary for any reason. The Motogears are built in a variety of sizes, in double or triple reductions,

and in a wide range of ratios and horse powers. Input and output shafts are concentrically in line. The helical gear drive used on Motogears is like that employed in the corresponding Link-Belt Gearmotor but on the Motogear the motor is coupled to the input shaft and mounted on a base plate instead of being integrally secured to the side of the drive. These drives are available in 1 to 75 h.p.

* * *

PORTABLE TRUCK LOADING CONVEYOR—A low cost channel frame conveyor capable of handling



bags, boxes, cartons, etc., from ground level to convenient height above truck body has been introduced by George Haiss Mfg. Co., New York, N. Y., a division of Pettibone Mulliken Corp. Caster wheel or pneumatic tilted mounting permits ready portability of this electrically powered unit.

* * *

PRODUCE ODOR-FREE ENAMEL—The originators of Damcoat enamel, used for many years in food plants where damp surfaces prevail, have developed a new formula which makes this well-known covering odorless. Supplied in a high-gloss white, the enamel goes over damp or dry surfaces,

painted or unpainted, and is safe to use on fresh plaster walls with its undercoater. Ink, pencil marks, wax crayon and many other stains wash right off. This odorless enamel is resistant to gasoline, carbon tetrachloride and to lime in plaster. It has none of the smells frequently associated with paint, such as ammonia, turpentine, varnish or kerosene, gasoline or alcohol. It contains no masking perfume and is produced by the Wilbur & Williams Co., Boston.

* * *

CENTRIFUGAL PUMP LINE—Ingersoll-Rand Co., Phillipsburg, N. J., has announced a new line of cradle-mounted centrifugal pumps. Incorporated in the line are all the Ingersoll features, such as deep water-cooled stuffing box, smothering gland, ring oil lubricated ball bearings, heavy cradle shafts and bearings, sturdy channel steel base plates and all metal couplings. The impeller is of the latest hydraulic design, mechanically and hydraulically balanced. An extra deep stuffing box accommodates five or more packing rings and, due to the side-opening cradle, it is easily accessible. These pumps are built in five different sizes, single and two stage. Sizes range from $\frac{1}{4}$ in. to 5 in. discharge with capacities up to 1,600 gpm and heads up to 250 ft. Normal horsepower range is from $\frac{1}{4}$ to 75. The pumps may be driven by direct electric motor, electric motor and V-belt, turbine through reduction gears, direct turbine, V-belt gasoline engine or direct gas engine.

NEW TRADE LITERATURE

Walk-in Coolers (NL 46): How a material called Armorply, plywood with metal bonded to it, is used for erecting pre-fabricated coolers ranging in size from one to 50 car capacity is told in a 4-page brochure. By arranging combinations of a few standard size Armorply panels, coolers or freezer rooms can be made to fit virtually any specification and floor plan.—Freezer Box Division, Annapolis Yacht Yard, Inc.

Sludge Control (NL 47): The complete explanation of the telescoping sludge control valve, with illustrations of a typical installation, data on cost reduction and operating features is offered in a new technical supplement.—American Well Works.

Industrial Pumps (NL 49): Three-color booklet introduces new line of close-coupled centrifugal pumps, both engine powered and electric motor driven. Included are comprehensive selection tables and friction tables. Pump and motor dimensions are given for each model—The Gorman-Rupp Co.

Small Plant Water Softener (NL 50): A new bulletin on an industrial water softener illustrates and describes a water softening apparatus for small plants, where relatively small quantities of water are needed. Drawings, dimensions and capacities are shown.—Cochrane Corporation.

Truck Body Construction (NL 51): The technique by which steel or aluminum bodies can be tailored to the meat packer's individual needs from die-formed standardized structural components is told in a new 4-page bulletin, complete with illustrations.—Lindsay Structure, Inc.

Reducing Machinery Vibration (NL 52): The application and installation of Vibropads, 12-in. sq. rubber pads, complete with tubes and snubbers, for lessening vibration on machinery is detailed in 4-page, 2-color bulletin 7290. Up to 75 per cent of vibration can reportedly be eliminated with these pads.—The B. F. Goodrich Co.

Materials Handling Equipment (NL 53): A condensed catalog contains basic specifications of an entire line of materials handling equipment, including fork-lift trucks, both gas or electric powered, with solid or pneumatic tires. Strikingly illustrated, the 8-page catalog offers specifications on capacity, turning radius, load center, minimum intersection aisle, truck dimensions, fork length, fork lift heights, service weight, etc.—Industrial Truck Division, Clark Equipment Co.

Use this coupon in writing for New Trade Literature. Address THE NATIONAL PROVISIONER, giving key numbers only. (10-21-50).

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GRINDER PLATES

Reversible— $8\frac{1}{2}$ " dia. for #66 grinder.

No. 9512-EX— $\frac{1}{8}$ " hole size, \$27.80 each.
No. 9512-HX— $\frac{1}{4}$ " hole size, \$19.70 each.

NON-reversible—"seeback" plates. Drop forge standard steel of solid one piece construction—No. 9512-66BX— $\frac{1}{8}$ " hole size—\$36.50 each. No. 9512-66EX— $\frac{1}{4}$ " hole size, \$28.00 each.

Plates for Any Size Grinder Can Be Furnished.

Available from stock. All prices F.O.B. Chicago. Order by catalog number only.
Your Globe catalog contains hundreds of bargains.

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FOUNTAIN SPONGE

For easier wash downs and faster sanitation. Sponge rubber wash pad attaches to pistol grip water nozzle—automatic shut-off on trigger type valve. Furnished with high velocity reversible cap. No. 15532X—complete \$3.75 each.

SHROUD PINS

No. 15175X—11 ga. $2\frac{3}{4}$ " length under eye—hot dipped tin, \$16.00 per 1000.
No. 15176X—9 ga. $3\frac{1}{2}$ " length under eye—hot dipped tin—\$18.00 per 1000.
No. 15175-IX—11 ga. $4\frac{1}{2}$ " overall length 18 8 stainless steel—\$.065 each.

DIVISION OF:
THE GLOBE COMPANY
5000 SO-PRINCETON, CHICAGO 9

Meat Plant Triples Output

(Continued from page 26)

tank. The hog is moved through the bleeding area for the correct time by conveyor and goes onto a slide off rail for delivery to the dropper's station.

The carcass is impelled through the scalding tub by means of a pusher for seven minutes. No poling is necessary and there is no danger of losing sinkers since the pusher bar rides the bottom of the tub. Water temperature is maintained at 138 degs. F. A conveyor moves the scalded hogs from the tub to the dehairing machine which is set at a 90-deg. angle to the scalding vat.

Paul Roberts states that the new dehairing machine can be adjusted to take care of the toughest cleaning job by elevating the door at the discharge end. This slows the rate of discharge but does not result in a stuck hog. From the conveyor gambreling table the hog rides a sloped rail to the singeing station. The hog is hand singed, with special emphasis being placed on the snout, shoulder and ham sections. After singeing the hog is picked up by the finger conveyor which takes the carcass by the shavers: one for the hind foot and ham, one for the side, one for the shoulder and two who work the front feet and head. After being shaved the carcass is conveyed through a spray washer to remove any loose material remaining.

The hog continues forward into the eviscerating section, which is separated by a tile wall from the units described above. Heat and vapor are localized, as is the job of exhausting them. The head is dropped, the hog is opened and the head is removed. At this point the carcass is parallel with the synchronized viscera inspection table. The balance of the dressing operations are performed as the carcass moves along with its viscera and head past the MID inspectors. Condemned viscera are dumped by the pan section of the conveyor into a chute which carries the material to the hasher and washer.

The passed viscera are separated and chuted to sections where the material is worked up within the overall area of the dressing floor. Heads move to the left to a workup table, the stomachs to the center for opening, washing and scalding, and the guts proper go to the right where the fat is removed and the casings, with the exception of the black gut, are pulled and stripped. The black gut is chuted to the hasher and washer.

The dressed hog travels by the leaf lard puller and scraper, past the hot weight scale and into the hog carcass chill cooler.

The killing floor walls are tile and the floor is made of vitrified brick. Lighting and ventilation are provided by sash type windows and a skylight. In constructing the new hog killing unit the plant has also planned for expansion in beef dressing by providing the space for a knocking pen, bleeding area, hide chute and cellar.

Equipment and engineering credit: The Allbright-Nell Co., Chicago.

GIVE YOUR CUSTOMERS

PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of
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Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

MAYER'S Special Pork Sausage Seasonings

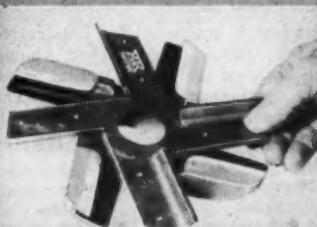
	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

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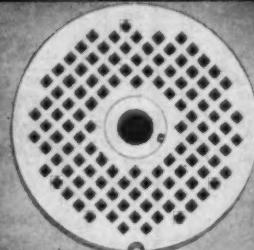
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LEADING PACKERS PROVE
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and KNIVES STILL CHAMP!

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Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

SPECO, INC.

DEPT. NP62

Inspected Meat Output Slumps 12% After Increasing for Six Weeks

MEAT production under federal inspection during the week ended October 14 totaled 304,000,000 lbs., the United States Department of Agriculture estimated this week. A small drop in slaughter of all species except sheep brought total production down 7 per cent from the 326,000,000 lbs. reported for the preceding week and 1 per cent

Calf slaughter was 112,000 head, compared with 123,000 reported for the preceding week and 133,000 recorded for the corresponding week last year. Output of inspected veal in the three weeks under comparison was 15,200,000, 16,700,000 and 17,900,000 lbs., respectively.

Hog slaughter of 1,034,000 head was

Sheep and lamb slaughter was 260,000 head, compared with 246,000 head in the preceding week and 286,000 in the corresponding week last year. Production of lamb and mutton in the three weeks amounted to 11,200,000, 10,600,000, and 12,600,000 lbs., respectively.

AMI PROVISION STOCKS

The out-of-storage movement of pork held by packers reporting to the American Meat Institute dropped to 4,100,000 lbs. during the two-week period ended October 14, 1950. This decline in holdings compared with 16,000,000 lbs. of pork used from inventories during the previous two weeks. October 14 stocks of 172,200,000 lbs. were 20,000,000 lbs. larger than holdings a year earlier, but 91,900,000 lbs. under the 1939-41 average for the date.

Although lard and rendered pork fat holdings were increased by 1,600,000 lbs. during the last half of September, packers covered by the latest survey moved this amount and more from their cold storage stocks. October 14th lard and pork fat stocks totaled 55,400,000 lbs., which was 5,600,000 lbs. under those reported two weeks earlier, 6,000,000 lbs. larger than a year earlier and 38,600,000 lbs. below the three-year average.

Provision stocks as of October 14, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows October 14 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended October 14, 1950, with comparisons

Week Ended	Beef		Pork		Lamb and Mutton		Total Meat	
	Number 1,000	Prod. mill. lb.						
Oct. 14, 1950	266	139.1	112	15.2	1,034	138.6	260	11.2
Oct. 7, 1950	275	143.8	123	16.7	1,180	154.6	246	10.6
Oct. 15, 1949	280	142.1	133	17.9	1,066	135.2	268	12.6

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & Lambs		LARD PROD.	
	Live Dressed	Total lbs.	Per 100 mill. lbs.							
Oct. 14, 1950	528	250	136	231	134	93	43	13.0	31.0	
Oct. 7, 1950	528	248	136	228	131	93	43	13.6	36.6	
Oct. 15, 1949	508	244	135	226	127	93	44	14.4	34.8	

¹ 1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

below the 308,000,000 lbs. reported for the corresponding week last year.

Cattle slaughter, totaling 266,000 head, was 3 per cent below 275,000 reported a week ago and was 5 per cent less than the 280,000 kill of the same week in 1949. Beef production was estimated at 139,000,000 lbs., compared with 144,000,000 lbs. for the preceding week and 142,000,000 in the 1949 week.

12 per cent below 1,180,000 for the preceding week and 3 per cent below the 1,066,000 kill of the week a year ago. Production of pork was 139,000,000 lbs., compared with 155,000,000 for the previous week and 135,000,000 in the same period last year. Lard production was estimated at 31,000,000 lbs., compared with 36,600,000 lbs. a week earlier, and 34,800,000 lbs. in the week last year.

LIGHT HOGS REGAIN PLUS MARGIN; OTHERS IMPROVED

(Chicago costs and credits, first three days of week.)

The improved returns for pork products exceeded the increased costs of hogs, resulting in better margins for all weights. Light hogs improved 45¢ to recapture the plus margin lost last week. Medium hogs improved 58 points while heavy hogs cut 6¢ better.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.			220-240 lbs.			240-270 lbs.		
Value			Value			Value		
Pct.	Price per live wt. cwt.	per cwt. fin. yield	Pct.	Price per live wt. cwt.	per cwt. fin. yield	Pct.	Price per live wt. cwt.	per cwt. fin. yield
Skinned hams	12.5	41.2	\$ 1.5	7.46	12.5	40.7	\$ 5.09	7.20
Picnics	5.6	30.6	1.71	2.48	5.4	30.5	1.65	2.35
Boston butts	4.2	38.5	1.62	2.35	4.1	37.8	1.55	2.19
Loins (blade in)	10.1	49.1	4.96	7.17	9.8	49.1	4.81	6.82
Lean cuts			\$13.44	\$19.46			\$12.71	\$17.73
Bellies, S. P.	11.0	28.3	3.11	4.50	9.5	28.1	2.67	3.70
Bellies, D. S.					2.1	25.8	.54	.77
Fat backs					3.2	10.8	.33	.46
Plates and jowls	2.0	15.4	.44	.65	3.0	15.4	.46	.65
Raw leaf	2.2	11.2	.25	.36	2.2	11.2	.25	.35
P. S. lard, rend. wt. 12.7	12.1	1.06	2.41	12.2	12.1	1.47	2.09	10.1
Fat cuts & lard			\$ 5.46	\$ 7.92			\$ 5.82	\$ 8.29
Spareribs	1.6	34.3	.54	.79	1.6	28.5	.46	.66
Regular trimmings	3.2	25.6	.82	1.20	2.9	25.6	.74	1.08
Feet, tails, etc.	2.0	9.0	.18	.26	2.0	9.0	.18	.25
Offal & misc.			1.00	1.45			1.00	1.42
Total yield & value	69.0		\$21.44	\$31.08	70.5		\$21.20	\$30.08
Per cwt. alive								
Cost of hogs		\$20.00			\$20.36			
Condemnation loss		.10	Per cwt. yield		.10	Per cwt. yield		.10
Handling and overhead		1.03			.90			.81
TOTAL COST PER CWT.	\$21.22	\$30.75			\$21.36	\$30.30		\$21.31
TOTAL VALUE	21.44	31.08			21.20	30.08		20.72
Cutting margin	+\$2.22	+\$2.33			-\$1.16	-\$2.22		-\$1.50
Margin last week	-.23	-.34			-.74	-.05		-.65

*Small percentage change.

[†]Included with lard.

Meat Stocks Down 60,000,000 lbs. in September; Lard Also Declines

MEAT held in cold storage in the United States on September 30 totaled 406,000,000 lbs., according to the U. S. Department of Agriculture. This amount was 60,000,000 lbs. less than holdings a month earlier, due mainly to the out-of-storage movement of pork, but was 44,000,000 lbs. larger than stocks on September 30, 1949. The average meat holdings for this time were 373,000,000 lbs.

The seasonal decline in pork stocks totaled 64,133,000 lbs. during Septem-

ber and sausage products moved into storage during September while edible offal and canned meats were used from inventories. The net change in holdings of these items was a decrease of 1,567,000 lbs., due largely to the 3,319,000-lb. decline in canned meats. The September 1949 change for these items was a decrease of 9,000,000 lbs., and the average September change was a decrease of 15,000,000 lbs.

Lard stocks declined 17,000,000 lbs. during September, totaling 56,174,000

CHICAGO PROVISION STOCKS

Lard was again used from storage stocks at Chicago during the first half of October. The decline for the two weeks totaled 4,234,476 lbs., reducing October 14 holdings to 27,248,670 lbs.

	Oct. 14,	Sept. 30,	Oct. 15,
	'50, lbs.	'50, lbs.	'49, lbs.
P. S. lard (a)	2,782,834	3,848,571	5,859,276
P. S. lard (b)	17,661,593	24,382,234	14,598,264
Dry rendered lard (a)	33,768	...	21,958
lard (b)	2,986,000	3,848,571	120,000
Other lard	3,784,475	3,252,341	2,598,765
TOTAL LARD	27,248,670	31,483,146	22,698,263
D. S. cl. bellies (contract)	12,700	43,300	69,800
D. S. cl. bellies (other)	2,076,564	3,989,600	1,181,745
TOTAL D. S. CL. BELLIES	2,089,284	4,032,800	1,251,548
D. S. rib bellies (a) Made since October 1, 1949.
D. S. rib bellies (b) Made previous to October 1, 1949.

U. S. COLD STORAGE STOCKS ON SEPTEMBER 30

	Sept. 30 ^a	Oct. 1	Aug. 31	Oct. 1
	1950	1949	1950	5-yr. av.
	pounds	pounds	pounds	pounds
Beef, frozen	68,498,000	55,776,000	62,528,000	90,767,000
Beef, all cuts, cured & smoked	85,820,000	7,300,000	10,177,000	8,253,000
Total beef	154,318,000	63,076,000	72,904,000	99,000,000
Pork, frozen	78,357,000	50,022,000	120,134,000	71,138,000
Pork, dry salt in cure, cured	80,072,000	23,900,000	45,616,000	22,321,000
Pork, all other in cure, cured & smoked	31,386,000	124,680,000	137,838,000	95,810,000
Total pork	127,997,000	204,678,000	303,588,000	189,208,000
Lamb and mutton	6,122,000	7,288,000	5,998,000	8,482,000
Veal	7,894,000	8,399,000	7,014,000	7,563,000
All edible offal, frozen and cured ^b	38,981,000	51,245,000	39,744,000	37,813,000
Canned meats and meat products	23,150,000	16,612,000	26,469,000	17,183,000
Sausage room products	12,056,000	16,762,000	10,545,000	13,802,000
Lard ^c	56,174,000	46,879,000	73,174,000	69,595,000
Rendered pork fat ^d	2,418,000	1,889,000	2,322,000	2,396,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. ^aPreliminary figures. ^bTrimmings formerly included with offal now included with appropriate type of meat. ^cNot included in above figures are the following government-held stocks in cold storage outside of processors' hands as of September 30: Lard and rendered pork fat, 488,000 lbs. August 31 government-held lard and rendered pork fat holdings were revised to 165,000 lbs.

ber, which was less than both the September 1949 decrease of 79,000,000 lbs. and the average September decrease of 83,000,000 lbs. The 239,455,000 lbs. of pork held at the end of September was 34,777,000 lbs. more than a year earlier and 50,186,000 lbs. higher than the five-year average for the date.

Beef holdings were increased by 5,452,000 lbs. during September while the September 1949 change was a decrease of 2,000,000 lbs., and the average September change was a decrease of 15,000,000 lbs. This increase placed current stocks 15,281,000 lbs. above holdings a year earlier, but the average amount of beef held on October 1 during 1945-49 was 20,643,000 lbs. larger than present inventories.

Among meat items other than pork and beef in storage, lamb and mutton,

lbs. at the end of the month. The September 1949 change was a 20,000,000-lb. decrease while the average September decrease was 24,000,000 lbs. Current lard holdings were 9,295,000 lbs. above September 30, 1949 stocks but 13,421,000 lbs. below the five-year average. Rendered pork fat stocks were 96,000 lbs. larger at the end of September than on August 31, and were also larger than inventories reported for both a year earlier and the 1945-49 average.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended October 14:

	Week Oct. 14	Previous week	Cor. Week 1949
Cured meats, pounds	20,423,000	17,631,000	21,829,000
Fresh meats, pounds	21,751,000	22,069,000	29,417,000
Lard, pounds	3,273,000	4,355,000	5,014,000

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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices) Oct. 18, 1950
Native steers— per lb.
Choice, 600/800 48½ @48½
Good, 500/700 47½ @48½
Good, 700/900 46 @47½
Commercial 500/700 46n

Cows, 500/800 36 @37%
Can. & Cut. cows,
north, 350/up 35½ @35%
Bologna bulls, 600/up 40

STEER BEEF CUTS

500/800 lb. Carcasses

(l.c.l. prices)
Choice:
Hinds & ribs 56 @61
Hindquarters 53 @56
Rounds 52 @55
Loin, trimmed 52 @59
Loin & ribs (sets) 71 @73
Forequarters 42 @44
Racks 46 @47
Chucks, square cut 43 @48
Ribs 59 @61
Briskets 38 @40
Navels 24 @28

God:
Hinds & ribs 56 @58
Hindquarters 51 @55½
Rounds 52 @56
Loin, trimmed 58 @60
Loin & ribs (sets) 64 @66
Forequarters 40½ @43½
Racks 46 @47
Chucks, square cut 43 @48
Ribs 56 @58
Briskets 38 @40
Navels 24 @28

Plates 28 @30
Hind shanks 24 @24
Fore shanks 29 @32
Bull tenderloin, 5/up 97 @99
Cow tenderloin, 5/up 97 @99

BEF PRODUCTS

(l.c.l. prices)
Tongues, No. 1, 3/up, fresh or frozen 32 @36
Tongues, No. 2, 3/up, fresh or frozen 28 @29
Brains 7 @7½
Hearts 55 @57
Livers, selected 55 @58
Livers, regular 35 @36
Tripe, scalded 10 @12
Tripe, cooked 14 @15
Kidneys 12½ @13½
Lips, scalded 17 @18
Lips, unscalded 16 @17
Lungs 10 @12
Meats 10 @12
Udders 8½ @9½

BEF HAM SETS

(l.c.l. prices)
Knuckles, 6 lbs. up, boneless 56 @57
Insides, 12 lbs. up 55½ @57
Outsides, 8 lbs. up 54 @54½

FANCY MEATS

(l.c.l. prices)
Beef tongues, corned 38 @38
Veal breads, under 6 oz. 74 @76
8 to 12 oz. 78 @80
12 oz. up 85 @87
Calf tongues 24 @26
Lamb fries 80 @82
Ox tails, under ¼ lb. 18 @19
Over ¼ lb. 19 @20

WHOLESALE SMOKED MEATS

(l.c.l. prices)
Hams, skinned, 14/16 lbs., wrapped 46 @51½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped 49 @54½
Hams, skinned, 16/18 lbs., wrapped 47 @49
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped 49 @52
Bacon, fancy trimmings, brisket off, 8/10 lbs., wrapped 44 @48
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped 42 @46
Bacon, No. 1 sliced, 1-lb., open-faced layers 48 @55

CALF & VEAL—HIDE OFF

(l.c.l. prices)
Carcass 46 @50
Choice, under 200 lbs. 42 @48
Good, 80/150 40 @42
Commercial, 80/150 37 @44
Commercial, under 200 lbs. 41 @41
Utility, all weights 35 @39

CARCASS LAMBS

(l.c.l. prices)
Choice, 30/50 50 @52
Good, 30/50 48 @51
Commercial, all weights, 45 @48

CARCASS MUTTON

(l.c.l. prices)
Good, 70/down 29 @30
Commercial, 70/down 28 @29
Utility, 70/down 27 @28

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)
Hams, skinned, 10/16 lbs. 42½ @48
Pork loins, regular 51 @52½
Pork loins, boneless 53 @59
Shoulders, skinned, bone in, under 16 lbs. 35½ @36
Picnics, 4/6 lbs. 32 @32½
Picnics, 8/6 lbs. 32 @32½
Picnics, 4/8 lbs. 30 @30½
Tenderloins, 5½ lbs. 51 @53
Tenderloins, 4/8 lbs. 48 @48½
Neck bones 8½ @9
Livers 27½ @28½
Kidneys 17 @17½
Brains, 10 lb. pails 15½ @16
Ears 10 @10½
Snouts, lean in 18 @19
Fet, front 7½ @8½

SAUSAGE MATERIALS

(l.c.l. prices)
Pork trim, reg 29 @30
Pork trim, guar. 31
50% lean 43 @43½
Pork trim, spec. 43 @43½
Pork trim, ex. 95% lean 44½ @44½
Pork cheek meat, trimd. 30 @30
Pork tongues, f.c. bone in, 27 @28
Bull meat, boneless 45½ @49½
Bon'l cow meat, f.c., C.C.46 44½ @46½
Cow chuck, boneless 47½ @47½
Beef trimmings, 85-90% 42 @42½
Beef head meat 38 @38½
Beef cheek meat, trnd. 38 @38½
Shank meat 40 @40
Veal trimmings, bon'd 43 @44

SAUSAGE CASINGS

(F. O. B. Chicago)
(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:
Domestic rounds, 1% to 1½ in. 60 @80
Domestic rounds, over 1½ in. 95 @10.10
Export rounds, wide, over 1½ in. 1.60 @1.70
Export rounds, medium, 1% to 1½ in. 1.10 @1.15
Export rounds, narrow, under 1½ in. 1.00 @1.30
No. 1 weaneds, 22 in. up 14 @14
No. 1 weaneds, 22 in. up 5 @8
No. 2 weaneds 5 @7½
Middles, sewing, 1% 1.10 @1.55
Middles, select, wide, 2½@2½ in. 1.40 @1.60
Middles, select, extra, 2½@2½ in. 1.80 @2.00
Middles, select, extra, 2½@2½ in. 2.40 @2.75
Beef bungs, export, No. 1 86 @88
Beef bungs, domestic 25 @28
Dried or salted bladders, per piece:
12-15 in. wide, flat 24 @27
10-12 in. wide, flat 14 @21
8-10 in. wide, flat 5 @7
Pork casings:
Extra narrow, 29 mm. & mm. 3.75 @3.95
Narrow, medium, 29@32 mm. 3.70 @4.00
Medium, 32@35 mm. 3.10 @3.25
Spec. medium, 35@38 mm. 2.50 @2.55
Wide, 38@43 mm. 2.20 @2.25
Export bungs, 34 in. cat. 29 @32
Large prime bungs, 1 in. cat. 10 @21
Medium prime bungs, 34 in. cat. 12 @15
Small prime bungs 9 @12
Middles, per set, cap off 50 @70

DRY SAUSAGE

(l.c.l. prices)
Cervelat, ch. hog bungs 95 @98
Thuringer 55 @57
Farmer 80 @83
Holsteiner 80 @83
B. C. Salami 87 @93
B. C. Salami, new con. 55 @55
Giant style salami, ch. 94 @96
Pepperoni 51 @51
Mortadella, new condition 58 @58
Italian style hams 77 @80
Cappicola (cooked) 74 @76

DOMESTIC SAUSAGE

	(l.c.i. prices)	SEEDS AND HERBS (l.c.i. prices)	Ground Whole for Saus.
Pork sausage, hog casings	44	Caraway seed	24
Pork sausage, bulk	40	Comino seed	30
Frankfurters, skinless	54 @58½	Mustard sd., fcy	21
Frankfurters, hog casings	51	Yel. American	17
Frankfurters, skinless	47	Marjoram, Chilean	27
Bologna	45	Oregano	32
Bologna, artificial casing	44	Coriander, Morocco	17
Smoked liver, hog bungs	47	Natural No. 1	30
New Eng. lunch, specialty	64	Marjoram, French	67
Minced luncheon spec., ch. 51	52	Sage Dalmatian	1.46
Tongue and blood	50	No. 1	1.58
Blind sausage	32		
Bone	33		
Polish sausage, fresh	42		
Polish sausage, smoked	50		

SPICES

	(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground	Cwt.
Allspice, prime	23	37		
Reasited	34	38		
Chili powder	37			
Chili pepper	30 @ 52			
Cloves, Zanzibar	41	43		
Ginger, Jam., unbl.	78	84		
Ginger, African	65	67		
Cochin	26			
Mac. Tea, Banda	1.95			
East Indies	1.95			
West Indies	1.85			
Mustard, flour, fcy	30			
No. 1	26			
West India				
Nutmeg	74			
Paprika, Spanish	48 @ 64			
Pepper, Cayenne	72			
Red, No. 1	72			
Pepper, Packer	2.27	4.10		
Pepper, white	3.60	3.76		
Melabar	1.95	2.05		
Black Lampung	1.95	2.05		

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles October 17	San Francisco October 17	No. Portland October 17
FRESH BEEF: (Carcass)			
STEER:			
Good:			
500-600 lbs.	\$47.00 @ 48.00	\$45.00 @ 49.00	\$49.00 @ 51.00
600-700 lbs.	45.50 @ 47.00	47.00 @ 48.00	49.00 @ 50.00
Commercial:			
350-700 lbs.	45.00 @ 47.00	45.00 @ 48.00	46.00 @ 50.00
Utility:			
350-600 lbs.	39.00 @ 42.00	43.00 @ 45.00	43.00 @ 44.00
COW:			
Commercial, all wts.	36.00 @ 37.00	42.00 @ 44.00	39.00 @ 42.00
Cutter, all wts.	34.00 @ 35.00	37.00 @ 39.00	36.00 @ 37.00
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Good:			
200 lbs. down	46.00 @ 45.00	48.00 @ 50.00	48.00 @ 50.00
Commercial:			
200 lbs. down	43.00 @ 45.00	42.00 @ 44.00	40.00 @ 42.00
FRESH LAMB: (Carcass):			
Choice:			
40-50 lbs.	51.00 @ 52.00	48.00 @ 50.00	49.00 @ 50.00
50-60 lbs.	50.00 @ 51.00	46.00 @ 48.00	48.00 @ 49.00
Good:			
40-50 lbs.	48.00 @ 50.00	47.00 @ 50.00	49.00 @ 50.00
50-60 lbs.	47.00 @ 48.00	45.00 @ 47.00	48.00 @ 49.00
Commercial, all wts.	46.00 @ 47.00	44.00 @ 47.00	45.00 @ 47.00
Utility, all wts.	40.00 @ 44.00	42.00 @ 43.00	
MUTTON (EWE):			
Good, 70 lbs. dn.	28.00 @ 30.00	30.00 @ 32.00	28.00 @ 30.00
Commercial, 70 lbs. dn.	28.00 @ 30.00	27.00 @ 30.00	25.00 @ 27.00
FRESH PORK CARCASSES: (Packer Style)	(Shipper Style)	(Shipper Style)	
80-120 lbs.	35.00 @ 36.00		
120-160 lbs.	33.00 @ 35.00	34.00 @ 35.00	31.00 @ 32.00
FRESH PORK CUTS No. 1:			
LOINS:			
6-10 lbs.	50.00 @ 52.00	50.00 @ 55.00	49.00 @ 52.00
10-12 lbs.	50.00 @ 52.00	48.00 @ 53.00	49.00 @ 52.00
12-16 lbs.	49.00 @ 51.00	46.00 @ 50.00	47.00 @ 48.00
PICNICS:			
4-8 lbs.	35.00 @ 40.00		
PORK CUTS No. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	48.00 @ 53.00	52.00 @ 54.00	52.00 @ 55.00
16-20 lbs.	48.00 @ 55.00	52.00 @ 56.00	52.00 @ 55.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	45.00 @ 54.00	54.00 @ 56.00	52.00 @ 55.00
8-10 lbs.	44.00 @ 53.00	50.00 @ 54.00	50.00 @ 52.00
10-12 lbs.	44.00 @ 53.00	50.00 @ 54.00	50.00 @ 52.00
LARD, Refined:			
Tierces	16.00 @ 17.50		17.00 @ 17.50
50 lb. cartons & cans	16.50 @ 18.00	15.50 @ 17.50	
1 lb. cartons	17.00 @ 18.50	17.50 @ 18.50	17.25 @ 18.00

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(l.c.i. prices)

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Whole for Saus.

CURING MATERIALS

Cwt.

Nitrite of soda, in 425-lb. bbls., del. or f.o.b. Chgo. \$ 9.39

Salt peter, n. ton. f.o.b. N. Y.: Dbl. refined gran. 11.00

Small crystals 11.40

Medium crystals 15.40

Pure rfd. gran. nitrate of soda 5.25

Pure rfd. powdered nitrate of soda, unquoted

Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.

Per ton

Granulated 821.40

Medium 27.80

Rock, bulk, 40 ton cars, delivered Chicago 11.40

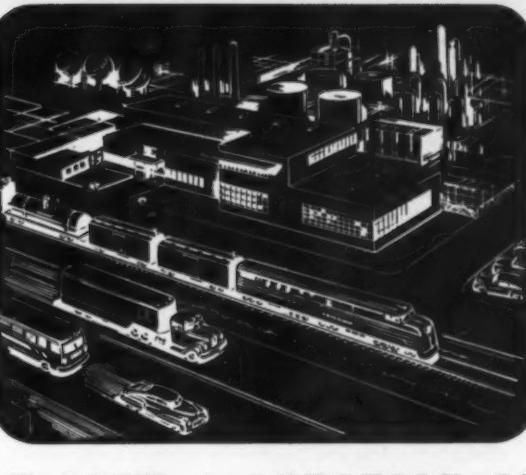
Raw, 96 basis, f.o.b. New Orleans 6.25

Refined standard cane gran., basis 8.25

Refined standard beet gran., basis 8.05

Packer, curing sugar, 250 lb. bag, f.o.b. Reserve, La., less 2%

Dextrose, per cwt., in paper bags, Chicago 8.45



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MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)
Oct. 18, 1950
per lb.

Choice, 800 lbs./down..... 45% @ \$1
Good, 800 lbs./down..... 48 @ 50%

Commercial

800 lbs./down..... 43 1/2 @ 46 1/2
Canner & cutter..... 53 @ 44 1/2

Bologna bulls..... 44 @ 44 1/2

BEEF CUTS

(l.c.l. prices)

Choice:
Hinds & ribs..... 54 @ 60
Rounds, N.Y. flank off..... 55 @ 56
Hips, full..... 58 @ 60
Top sirloins..... 64 @ 66
Short loins, untrimmed..... 65 @ 68
Ribs, 30/40 lbs..... 58 @ 63
Chucks, non-kosher..... 58 @ 63
Briskets..... 38 @ 40
Flanks..... 23 1/2 @ 25

Good:

Hinds & ribs..... 53 1/2 @ 58
Rounds, N.Y. flank off..... 54 @ 56
Hips, full..... 55 @ 58
Top sirloins..... 62 @ 64
Short loins, untrimmed..... 62 @ 66
Chucks, non-kosher..... 49 @ 50
Ribs, 30/40 lbs..... 55 @ 60
Briskets..... 37 @ 39
Flanks..... 23 1/2 @ 25

FRESH PORK CUTS

(l.c.l. prices)

Hams, regular, 14/down..... 41 @ 41 1/2
Hams, skinned, 14/down..... 53 1/2 @ 44
Picnics, 4/8 lbs..... 53 @ 33 1/2
Bellies, sq. cut, seedless,
8/12 lbs..... 52 1/2 @ 53 1/2
Pork loins, 12/down..... 52 1/2 @ 53 1/2
Boston butts, 4/8 lbs..... 41 1/2 @ 42
Spareribs, 3/down..... 37 @ 38
Pork trim., regular..... 30 @ 31
Pork trim., ex. lean, 95%..... 45

City

Hams, regular, 14/down..... 41 @ 41 1/2
Hams, skinned, 14/down..... 53 1/2 @ 44
Shoulders, N.Y., 12/down..... 36 @ 37
Picnics, 4/8 lbs..... 33 @ 35
Pork loins, 12/down..... 54 @ 56
Boston butts, 4/8 lbs..... 44 @ 48
Spareribs, 3/down..... 44 @ 48
Pork trim., regular..... 35 @ 37

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz..... 72
6 to 12 oz..... 80
12 oz. up..... 1.00
Beef kidneys..... 25
Beef livers, selected..... 70 @ 80
Beef livers, selected, kosher..... 90 @ 95
Lamb fries..... 55
Oxtails, over 1/2 lb..... 35

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, OCTOBER 17, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:
350-500 lbs..... None
500-600 lbs..... None
600-700 lbs..... \$50.00-51.00
700-800 lbs..... 48.75-50.25

Good:

350-500 lbs..... None
500-600 lbs..... 49.25-50.00
600-700 lbs..... 48.50-49.50
700-800 lbs..... 47.75-48.75

Commercial:

350-600 lbs..... 48.25-46.50
600-700 lbs..... 48.25-46.50

Utility:

350-600 lbs..... None

COW:

Commercial, all wts..... 35.50-40.50
Utility, all wts..... 36.00-38.25

Cutter, all wts..... None

Canner, all wts..... None

VEAL—SKIN OFF:

Choice:
80-110 lbs..... 48.00-52.00
110-150 lbs..... 46.00-50.00

Good:

50-80 lbs..... None
80-110 lbs..... 46.00-50.00
110-150 lbs..... 42.00-48.00

Commercial:

50-80 lbs..... 37.00-39.00
80-110 lbs..... 39.00-45.00
110-150 lbs..... 37.00-42.00

Utility, all wts..... 35.00-37.00

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., bd. on. lf. fat in
100 to 120 lbs..... 31 @ 33 1/2
127 to 153 lbs..... 31 @ 33 1/2
154 to 171 lbs..... 31 @ 33 1/2
172 to 188 lbs..... 31 @ 33 1/2

LAMBS

(l.c.l. prices)

Choice lambs..... 48 @ 60 1/2
Good lambs..... 48 @ 60 1/2
Legs, gd. & ch..... 63 @ 66
Hindquarters, gd. & ch..... 61 @ 67
Loins, gd. & ch..... 62 @ 68

MUTTON

(l.c.l. prices)

Good, under 70 lbs..... 29 @ 31
Commercial, under 70 lbs..... 28 @ 29
Utility, under 70 lbs..... 23 @ 25

VEAL—SKIN OFF

(l.c.l. prices)

Western
Choice carcass..... 46 @ 52
Good carcass..... 42 @ 50
Commercial carcass..... 37 @ 45
Utility.....

BUTCHERS' FAT

(l.c.l. prices)

Shop fat..... 4 1/2
Bread fat..... 6
Edible suet..... 6 1/2
Inedible suet..... 6 1/2

CALIFORNIA STATE INSPECTED SLAUGHTER

State-inspected slaughter of livestock in California during September was reported as follows:

No.

Cattle.....	23,763
Calves.....	13,807
Hogs.....	17,054
Sheep.....	13,104

Meat and lard production for September:

Lbs.

Sausage.....	3,675,813
Pork and beef.....	6,536,035
Lard and substitutes.....	242,323
Total.....	10,455,071

As of September 30, California had 110 meat inspectors. Plants under state inspection totaled 292 and plants under state approved municipal inspection totaled 98.

It pays to buy
CANNON DICED



Here's Why—Cannon Peppers are always uniform both in flavor and bright red color. They are packed under the most modern sanitary conditions, using Cannon's own home-grown strain of thick-walled, bright-red, California Wonder sweet peppers. Cannon Peppers are an extra heavy pack. They have more drained weight, up to 10 ounces more per can than ordinary pack peppers. This gives you over three extra pounds of peppers per case. Another advantage which users appreciate—they are not packed in salt brine. Cannon Peppers are packed in #10 tins, hence they have better flavor and color. All losses due to spoilage and deterioration of leftovers are completely eliminated. We believe you will be amazed at the difference between Cannon Peppers and ordinary other brands. But, see it for yourself—in your own laboratory—at our expense. Just fill in the coupon below and mail it to us. We are glad to send the peppers free of charge, freight prepaid.



*Process patent pending

H. P. CANNON & SON, INC.

Established 1881—Incorporated 1911

BRIDGEVILLE DELAWARE

Ship trial case (six-#10 cans)

Cannon Diced Red Sweet Peppers.

NAME _____ TITLE _____

COMPANY _____

CITY _____ ZONE _____ STATE _____

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Thursday, October 19, 1950

The market had a definitely stronger tone, with offerings continuing scarce for immediate shipment this week. Buyers, outside the soap industry for most part, bid higher prices in an effort to obtain larger volume but only moderate amounts of materials were uncovered at these higher levels. Early in the week fancy tallow moved into export channels at 13½c, Chicago basis, and prime sold at 12½c in a small way. Choice white grease was bid at 12c with sellers asking fractionally higher.

Yellow grease tended to advance and in early sales sold at 9½c in a small way on Monday and later moved in a more general way at this level with some quiet trading indicated at fractionally higher prices on Wednesday. Soapers were reluctant to increase their bids; however, they were active buyers of lard throughout the week.

Midweek no important changes were noted. While prices worked irregularly higher, the volume of trading remained on about the same level. Informed circles indicate that little variation of the present pattern is contemplated until after the present month ends and until commitments made several weeks ago are satisfied.

Early in the week the prices on the West Coast were 12c for fancy tallow, 11½c for prime, 11c for special, and 8½c for yellow grease. There was sizable export inquiry on the West Coast at varying premiums.

The East reported the market strong, prices officially unchanged, and sales very light. All buyers, domestic and export, encountered the same difficulty in obtaining material.

On Thursday yellow grease again was the feature item in the market and it sold at 10c, Chicago, early in the day and later offerings at 10½c were ab-

sorbed and additional interest at this level was reported unfilled at the close of the day.

TALLOWS: Thursday's quotations, (carlots delivered usual consuming points) were: Edible tallow, 13½@ 14c; fancy, 13@13½c; choice, 13c; prime, 12½@13c; special 12c; No. 1, 9½@10c; No. 3, 10½@10½c, and No. 2, 9c.

GREASES: Thursday's quotations were: Choice white grease, 12½@ 12½c; A-white, 11@11½c; B-white, 10½@11c; yellow, 10½c; house, 8½c; brown, 7½c, and brown (25 acid), 8½c.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniums

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 16% per unit of ammonia.....	8.25
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	45.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.00

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit76

Dry Rendered Tankage

50% protein, unground, per unit of protein..	\$1.60
--	--------

Canadian Lard Output

The commercial production of lard in Canada in the first six months of 1950 amounted to 42,032,000 lbs., an increase of 22.8 per cent over the 34,245,000 lbs. produced in the first half of 1949, according to the Canada Bureau of Statistics. The revised production figure for the year 1949 is 70,396,000 lbs. Shortening production in the first half of this year totaled 59,601,000 lbs., compared with 54,551,000 lbs. a year earlier. Total 1949 output was 117,873,000 lbs.

BY-PRODUCTS MARKETS

(Chicago, Thursday, October 19, 1950)

Blood

Unit
Ammonia

*Unground, per unit of ammonia.....\$8.50@8.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	\$8.75@9.00
High test	* 8.50@8.75
Liquid stick tank cars	4.25

Packinghouse Feeds

Carlots,
per ton

50% meat and bone scraps, bagged	\$11.00
50% meat and bone scraps, bulk	105.00
55% meat scraps, bulk	105.00
60% digester tankage, bulk	110.00
60% digester tankage, bagged	115.00
80% blood meal, bagged	150.00
65% special steamed bone meal, bagged..	80.00

Fertilizer Materials

High grade tankage, ground per unit ammonia	\$7.50
Hoof meal, per unit, ammonia	7.25

Dry Rendered Tankage

Per unit
Protein

Cake	* \$1.75@1.80
Expeller	1.75@1.80

Gelatine and Glue Stocks

Calf trimmings (limed)	\$1.75@ 2.00
Hide trimmings (green, salted)	1.75
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scrapes and trim, per lb..	8.25

Animal Hair

Winter coil dried, per ton	\$110.00@115.00
Summer coil dried, per ton	80.00@ 85.00
Cattle switches, per piece	5½@6
Winter processed, gray, lb.	13½@14
Summer processed, gray, lb.	8½@9

*Quoted delivered basis.

EASTERN FERTILIZER MARKET

New York, October 19, 1950

Cracklings lowered to \$1.60 per unit of protein, f.o.b. New York, with a fair demand at that level.

Blood and wet rendered tankage held steady prices, reportedly due to a lack of offerings.

The improved demand in fishmeal may soon bring higher prices.

STEDMAN
2-STAGE
HAMMER MILLS

Builders of Dependable Machinery Since 1834

for REDUCING PACKING HOUSE BY-PRODUCTS

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 200 H.P.—capacities 500 to 40,000 lbs. per hr.

STEDMAN FOUNDRY & MACHINE WORKS
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FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

VEGETABLE OILS

Wednesday, October 18, 1950

The crude edible vegetable oil markets underwent a firming up process during the week. This condition resulted from the shortage of raw materials, which in turn developed from the large storage buying in the past few weeks. The situation will be remedied soon because the harvest is moving rapidly.

The stronger offerings entered the market on Monday but, oddly enough, a weak undertone was generally felt late last week.

Trading confined itself to the soybean oil and cottonseed oil markets this week. The other markets, seldom

over-active and rarely dull, usually maintain a moderate volume of trade. In the last two weeks, however, these markets were at a standstill.

The soybean oil, peanut oil, and coconut oil markets were quoted steady with last week. Corn oil advanced $\frac{1}{4}$ c, but the advance was based on bids alone. Cottonseed oil advanced $\frac{1}{2}$ to $\frac{3}{4}$ c during the week.

CORN OIL, PEANUT OIL, AND COCONUT OIL: The only noticeable bids were in corn oil, made on Wednesday. The other two commodities could boast nothing. Nominal quotations prevailed in peanut oil on Wednesday. They were at 19c. Coconut oil was quoted in a nominal way at 16c.

SOYBEAN OIL: Sales made late last week ranged from 13 $\frac{1}{2}$ to 14c. With a large interest holding over the weekend, sales were easily made on Monday. The market took a temporary drop on that day as product moved at 13 $\frac{1}{2}$ c. On Tuesday soybean oil cashed at 14c and on Wednesday as high as 14 $\frac{1}{2}$ c.

COTTONSEED OIL: Late last week sales ranged from 17 $\frac{1}{2}$ to 17 $\frac{3}{4}$ c in the Valley. Texas oil sold for 17c on Friday. Early this week sales in the Valley and Texas were reported at 17c, but this was also only a temporary drop. On the next day Valley oil moved for 7 $\frac{1}{2}$ c, while Texas cashed at 17c. After these sales, offerings became scarce. On Wednesday the quoted prices were 18c in the Valley and

Southeast in a nominal way, while Texas oil was bid at 18c.

The New York cottonseed oil quotations for the first four days of the week were as follows:

MONDAY, OCTOBER 16, 1950

Dec.	19.50	19.55	19.31	19.42	19.84
Jan.
Mar.	19.25	19.33	19.06	19.25	19.65
May	19.23	19.30	19.06	19.24	19.60
July	19.00	19.04	18.84	18.95	19.35
Sept.	*17.75	17.60	17.60	17.60	18.20
Oct.	*16.25	*16.60

Total sales: 410 lots.

TUESDAY, OCTOBER 17, 1950

Dec.	19.45	19.98	19.41	19.95	19.43
Jan.
Mar.	19.23	19.72	19.38	19.65	19.25
May	19.24	19.75	19.34	19.68	19.24
July	*18.95	19.47	19.17	19.45	18.95
Sept.	*17.50	18.05	17.75	18.04	17.60
Oct.	*16.50	17.00	17.00	*17.40	16.60

Total sales: 359 lots.

WEDNESDAY, OCTOBER 18, 1950

Dec.	19.83	20.63	19.83	20.61	19.95
Jan.
Mar.	19.73	20.32	19.70	20.30	19.65
May	19.70	20.54	19.65	20.50	19.68
July	*19.30	20.15	19.47	20.15	19.45
Sept.	*17.60	18.60	18.05	18.50	18.04
Oct.	*17.00	*18.00	17.40

Total sales: 538 lots.

THURSDAY, OCTOBER 19, 1950

Dec.	20.70	20.74	20.35	20.50	20.61
Jan.
Mar.	20.35	20.47	20.20	20.25	20.30
May	20.30	20.46	20.16	20.21	20.30
July	20.25	20.29	19.90	20.00	20.15
Sept.	18.50	18.70	18.50	*18.25	18.50
Oct.	*17.50	*17.75	18.00

Total sales: 566 lots.

When writing to advertisers, please mention that you saw their product advertised in an issue of THE NATIONAL PROVISIONER.

VEGETABLE OILS

Wednesday, October 18, 1950

Crude cottonseed oil, carloads f.o.b. mills	18n
Valley	18n
Southeast	18n
Texas	18n
Corn oil in tanks, f.o.b. mills	17 $\frac{1}{2}$ b
Soybean oil, Frazier	14 $\frac{1}{2}$ b
Peanut oil, f.o.b. Southern Mills	19n
Coconut oil, Pacific Mills	16n
Cottonseed footers	
Midwest and West Coast	3 $\frac{1}{2}$ @ 3 $\frac{1}{2}$
East	3 $\frac{1}{2}$ @ 3 $\frac{1}{2}$

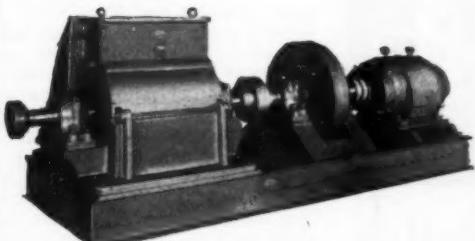
OLEOMARGARINE

Wednesday, October 18, 1950

Prices f.o.b. Chicago

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

M & M MEAT GRINDERS



For the quick and easy reduction of condemned stock, shop fats, bones, and slaughter house offal. Made in 3 types and many sizes . . . one of which will suit your purpose exactly. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for complete information.

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The saving
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in protecting
color, flavor, shape
of fresh, frozen or
smoked meats...

ADLER stockinettes

...in a wide range of widths and constructions for fore and hindquarters, sides and cuts of beef, veal, lamb and pork . . . to assure protection in freezing, storing or shipping. Write for FREE catalog and price list to THE ADLER COMPANY

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Philadelphia 31, Pa.

Makers of quality knit products for over 80 years

HIDES AND SKINS

Steady market, good movement, no feature—outside markets all steady—calfskin market steady—buyer resistance in shearling market.

CHICAGO

PACKER HIDES: Last Friday and in trading last Thursday that was not reported until Friday, about 20,000 hides, in addition to those previously reported here, were sold. The trading was concentrated in heavy native steers and in heavy cows and was made at steady figures.

This week the market was featureless. On Monday there were indications of buying interest, steady basis. On Tuesday hides were offered this way and a relatively heavy trade followed, with about sixty odd thousand hides sold. On Wednesday about 13,000 more were sold, and the trade tapered off on Thursday with a few bulls being moved but not reported.

All trading throughout the week was steady with the exception of one sale of 2,600 branded cows which figured about $\frac{1}{2}$ c higher. The sale was for branded cows from river points and was made at 31c, (compared to 30 $\frac{1}{2}$ c paid for comparable points earlier); however, some thought the selection was a little better than aver-

age, so the market significance of the sale could not be fully calculated.

The other trading covered the entire list and included light native steers, heavy native steers, branded steers, light branded steers, ex-light Texas steers, heavy native cows, branded cows, light cows and the bulls that were not reported. There was some other trading that was not fully revealed and in the lack of definite details in a trade or two, with regard to volume, it was estimated that the total volume for the week was close to 90,000. Of this amount, sales aggregating 80,000 were fully confirmed. Branded steers, heavy native steers, heavy cows and light cows were most active.

SHEEPSKINS: Indications of buyer resistance at the present levels continue to grow. This, in addition to a slightly improved supply position, gave the entire shearling market a slightly weaker undertone. Pickled skins and dry pelts also appeared to be somewhat easier although prices were fairly steady. One buyer of pickled skins said: "We pay the same price, but don't have to work so hard to fill our requirements."

Shearlings were offered from two or

three points at steady prices, No. 1 shearlings at \$4.75 and clips at \$5.25, but most bids were 25@50c below these levels. There were a few sales, however, and they were made steady at \$5.25 and \$4.75, while a small amount of 2's and 3's sold, also steady, at \$2.60 and \$2. Sales of 2's at \$2.80 were rumored, but could not be confirmed in any quantity. The last word on the "interiors" had them at about \$5.50@\$5.60.

CALFSKINS: A rather large package of river calfskins sold during the week at prices about 1c below last sales; however, northern skins were considered steady on the basis of buyer interest. In the river trading, 15,000 heavies sold at 71 $\frac{1}{2}$ c, while about 8,000 lights, St. Louis and river, sold 77 $\frac{1}{2}$ c, both prices f.o.b. Kipskins continued on the quiet side.

Just before press time a mixed package totaling 6,600 skins was sold. In this sale 4,500 were northerns with the lights at 80c and the heavies at 75c, f.o.b. The balance were rivers at 77 $\frac{1}{2}$ c and 71 $\frac{1}{2}$ c, f.o.b., both sales steady.

OUTSIDE SMALL PACKER: There was a slight difference of opinion about this market among the various parties contacted. In the main, however, two expressions were heard most frequently: one was along the line that packers could sell about all the hides they cared to at steady prices, while the other felt the market was fractionally weaker. Both seemed to agree on prices, so it is just possible the second group did not lower their ideas last week when prices moved a little lower in certain categories.

A fairly good volume of trade was reported with some sales both above and below the ones mentioned. Car 42-43 average selected sold 32 $\frac{1}{2}$ c and two cars same flat sold 32c, Chicago basis. Several cars, 42@43 average, sold 32c and early in the week couple cars of same sold 30 $\frac{1}{2}$ c, f.o.b. There was good movement of 50@52 averages at 29c, while 56@58's brought 28c. Heavier hides, 63@64 average, sold 27c. Several cars of bulls sold 18c, f.o.b. The country market was called steady.

WEST COAST: Last week about 20,000 independent hides moved on the Coast with the cows priced at 29c and the steers at 26 $\frac{1}{2}$ c. Late this week there was a report, not fully confirmed, that 8,000 more independents sold, with the cows $\frac{1}{2}$ c higher at 29c, while the steers sold steady at 26 $\frac{1}{2}$ c. Most big packer trading has been concluded for the month.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 14, 1950, were 5,626,000 lbs.; previous week 6,021,000 lbs.; same week 1949, 6,385,000 lbs.; 1950 to date, 233,581,000 lbs.; corresponding period a year earlier, 278,312,000 lbs.

Shipments for the week ended October 14 totaled 3,997,000 lbs.; previous week, 4,227,000 lbs.; same week last year 5,829,000 lbs.

Cost Controlled BONELESS BEEF and BEEF CUTS FOR CANNERS, SAUSAGE MAKERS, HOTEL SUPPLIERS, CHAIN STORES, AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY

Bull Meat

- Beef Clods
- Beef Trimmings
- Boneless Butts
- Shank Meat
- Beef Tenderloins
- K Butts
- Boneless Chucks
- Boneless Beef Rounds
- Insides and Outsides and Knuckles
- Short Cut Boneless Strip Loins
- Beef Rolls
- Boneless Barbecue Round



Service

C. C.

Service</p

CHICAGO HIDE QUOTATIONS

	PACKER HIDES	Week ended Oct. 10, 1950	Previous Week	Cor. week 1949
Nat. stra.	30	23 1/4	30	23 1/4
Hvy. Tex. stra.	28	28	28	22
Hvy. butt.				
brand'd stra.	28	28	28	22
brand'd stra.	27 1/2	27 1/2	27 1/2	21 1/2
Ex-light Tex. stra.	33 1/2	33 1/2	33 1/2	20 1/2
Hvy. col. cows.	31	30 1/2	31	23 1/2 @ 24 1/2
Hvy. nat. cows.	30	30	24	6 1/2
Light nat. cows.	33	33	25	17 1/2
Nat. bulls.	21	21	21	17 1/2
Brand'd bulls.	20	20	18	10
Calfskins				
Nor.	75 1/2 @ 80%	75 1/2 @ 80%	55	60
Kips.				
Nor. mat.	59%	59%	50	50
Kips.				
Nor. brand'	57	57	47 1/2	
Slunks, reg.	3.75	3.75	3.00	
Slunks, hrs.50	.50	.90 @ 1.00	

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	30 1/2 @ 31 1/2	30	31	21 @ 23
43-44 lb. aver.	28 @ 29	28	29	22 @ 24
45-46 lb. aver.	26 1/2 @ 27 1/2	26 1/2	27	15 @ 16
Nat. bulls.	17 1/2 @ 18	17 1/2 @ 18	14	6 @ 15
Calfskins	55 @ 60	55 @ 60	42 @ 43	
Kips, nat.	40 @ 45	40 @ 45	35 @ 36	
Slunks, reg.	3.00 @ 3.25	3.25	2.00	
Slunks, hrs.75	.75	.60	

All packer hides and all calf and kipakins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES

All. weights	25	25	26	18 1/2 @ 19 1/2
50-52	25	25	26	18 1/2 @ 19 1/2
Bulls	13 @ 13 1/2	13 @ 13 1/2	12n	
Calfskins	33 @ 35	33 @ 35	25 @ 27	
Kipskins	31 @ 33	31 @ 33	23 @ 25	

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings,	No. 1	4.75ax	4.75	2.75 @ 3.10
Dry pelts	40	42	40 @ 42	29 @ 30
Horsehides,	untrmd.	12.50 @ 13.00	12.50 @ 13.00	12.25 @ 12.50

N. Y. HIDE FUTURES

MONDAY, OCTOBER 16, 1950

	Open	High	Low	Close
Dec.	27.50	27.50	27.40	27.35b
Mar.	26.100	26.00	26.00	25.95b
June	25.800	25.55b
Sept.	25.50b	25.15b

Close: 10 to 35 points lower; sales 10 lots.

TUESDAY, OCTOBER 17, 1950

	Open	High	Low	Close
Dec.	27.50-52	27.70	27.44	27.50b
Mar.	26.50b	26.20	26.15	26.05b
June	25.75b	25.65b
Sept.	25.40b	25.25b

Close: 10 to 15 points higher; sales 44 lots.

WEDNESDAY, OCTOBER 18, 1950

	Open	High	Low	Close
Dec.	27.50	27.85	27.54	27.75
Mar.	26.11b	26.45	26.13	26.34b
June	25.90b	26.15	26.15	26.10b
Sept.	25.50b	25.70b

Close: 25 to 45 points higher; sales 62 lots.

THURSDAY, OCTOBER 19, 1950

	Open	High	Low	Close
Dec.	27.89b	27.95	27.80	27.60b
Mar.	26.40b	26.60	26.42	26.42
June	26.15b	26.34	26.25	26.15b
Sept.	25.50b	25.75b

Close: 5 points lower to 8 higher; sales 33 lots.

FRIDAY, OCTOBER 20, 1950

	Open	High	Low	Close
Dec.	27.65b	28.20	27.80	28.20
Mar.	26.50	27.25	26.45	27.15
June	26.15b	26.34	26.25	26.15b
Sept.	25.80b	26.80b

Close: 50 to 73 points higher; sales 33 lots.

AUGUST GRADING OF MEAT

The total of meats, meat products and by-products graded by the U. S. Department of Agriculture in August, was reported in thousands of lbs. (i. e. "000" omitted) as follows:

	Aug.	July	Aug.
Beef	201,078	187,968	203,956
Veal and calf	8,312	7,550	12,857
Lamb, yearling and mutton	9,005	8,412	9,770
Total	218,485	205,930	226,583
All other meats and lard	10,288	12,719	10,301
Grand total	228,773	216,649	236,884

WEEK'S CLOSING MARKETS

Japan Intends to Import Large Amount of Tallow

Japan expects to import about 24,000,000 lbs. of tallow from the United States, it was reported recently by the Ministry of International Trade and Industry. The Japanese government has an additional appropriation of \$2,200,000 in the foreign exchange budget, it was explained, and hopes to import the fat at about \$220 per ton, c.i.f.

However, with the rise of the price on the American market, the tallow has actually been contracted for at \$320 per ton, c.i.f., and it is expected therefore that only about 8,000 tons will be imported into Japan in the immediate future.

COOLER-FREEZER OCCUPANCY

Cooler occupancy on September 30 was reported at 63 per cent and freezer occupancy, 74 per cent, according to the U. S. Department of Agriculture. Cooler occupancy was down 1 per cent from August and down 5 points from the average, but was 3 points above the occupancy level of a year ago. Freezer occupancy remained at the same level as was reported last month.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was reported at \$20.35, while the average price paid was \$19.80. Provision prices were quoted as follows: Under 12 pork loins, 48 1/2 @ 49; 10/14 green skinned hams, 41 1/2 @ 43; 4/8 Boston butts, 39 @ 39 1/2; 16/down pork shoulders, 34 1/2 @ 35; 3/down spareribs, 35 @ 36; 8/12 fat backs, 10 1/2 @ 12; regular pork trimmings, 28 @ 29; 18/20 DS bellies, 26 1/2 @ 27; 4/6 green picnics, 31 @ 31 1/2; 8/up green picnics, 31.

P.S. loose lard was quoted at 13.25 and P.S. lard in tierces at 13.25n.

Cottonseed Oil

The closing cottonseed oil futures quotations at New York were reported as follows: Dec. 20.92; Mar. 20.69; May 20.65; July 20.45; Sept. 18.90, and Oct. 18.00b. Sales totaled 581 lots.

Lambs Sell at New High

A new all-time record price for the month of October of \$29.50 per cwt. was paid for native lambs at Chicago on Thursday, October 19. The record October lamb price prior to this year was \$28 per cwt., established in 1946.

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LIVESTOCK MARKETS

Weekly Review

September Hog Kill Near All-Time High Established in 1943

SLAUGHTER of 4,137,316 hogs in September was 7 per cent above that of the corresponding month a year ago and was only 37,000 below the all-time record for the month established in 1943, according to the U.S. Department of Agriculture. Slaughter of other livestock in September decreased compared with a year ago. Sheep and lamb slaughter was 25 per cent below the five-year average for the month and the smallest for September since 1923.

Slaughter of 1,195,803 cattle in September was 1 per cent above August, 2 per cent below a year ago and 8 per cent above the five-year average. Slaughter of 9,673,040 cattle during the nine months this year was 2 per cent below a year earlier and 1 per cent below the five-year average.

Calf slaughter of 488,119 in September was 1 per cent above August, 11 per cent below September a year ago and 16 per cent below the 1945-49 average. Slaughter of 4,384,250 calves during the nine months this year was 8 per cent below the previous year and 10 per cent below the five-year average.

September slaughter of 4,137,316 hogs was 14 per cent above August, 7 per cent above September last year, and 72 per cent above the five-year average which was curtailed by the abnormally small September slaughter in 1946. The 1950 cumulative slaughter of 38,941,209 hogs was 9 per cent above last year and 21 per cent above the five-year average.

The 1,062,668 sheep and lambs slaughtered in September was 1 per cent below August, 10 per cent below September 1949 and 25 per cent below average. Slaughter of 8,771,386 sheep and lambs during January-September 1950 was 1 per cent below last year and 30 per cent below the average for 1945-49.

Livestock slaughter under federal inspection during September 1950, by state:

FEDERALLY INSPECTED SLAUGHTER	
CATTLE	
1950	1949
January	1,102,515
February	938,975
March	1,081,525
April	959,089
May	1,075,370
June	1,065,815
July	1,070,104
August	1,183,844
September	1,195,803
October	1,156,384
November	1,116,437
December	1,064,340
CALVES	
1950	1949
January	405,086
February	448,225
March	585,673
April	493,936
May	498,445
June	500,089
July	442,721
August	484,247
September	488,119
October	567,607
November	584,703
December	510,536
HOGS	
1950	1949
January	5,844,251
February	4,191,117
March	5,110,280
April	3,316,281
May	4,338,414
June	4,154,180
July	3,314,489
August	3,625,541
September	4,137,316
October	4,959,194
November	6,003,097
December	6,477,185
SHEEP AND LAMBS	
1950	1949
January	1,077,418
February	863,092
March	688,530
April	833,540
May	941,304
June	1,018,048
July	959,733
August	1,076,458
September	1,062,068
October	1,172,266
November	1,060,402
December	1,057,810
YEAR TO DATE	
1950	1949
Cattle	9,673,040
Calves	4,584,250
Hogs	38,941,200
Sheep	8,771,386

tions, was reported by the U.S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jer. City	32,368	45,521	174,847	154,260
Baltimore				
Phila.	26,566	6,150	103,241	4,383
NORTH CENTRAL				
Cin., Cleve., Indip., Minn., Iowa and S. Dak.	54,636	12,797	269,780	32,519
Chgo. Area	115,554	25,244	278,742	47,490
St. Paul-Wis. Group I	110,790	63,965	374,560	45,746
St. Louis				
area ²	60,487	44,543	253,265	51,900
Sioux City	46,577	986	87,072	30,077
Omaha	35,465	3,414	147,914	49,447
Kan. City	80,643	20,883	85,727	20
Iowa and S. Minn. ³	71,081	20,883	745,354	131,836
SOUTH-EAST⁴	26,249	25,902	83,727	20
SO. CENT.	88,628	40,963	204,581	78,224
WEST⁵				
Rocky Mt. ⁶	37,954	3,227	47,768	85,806
Pacific ⁷	75,164	12,349	108,214	118,109
Total	32			
centers	922,171	322,289	3,055,987	906,840
All other stations	273,632	165,830	1,081,329	155,828
Grand total				
Sept. '50	1,195,803	488,119	4,137,316	1,062,668
Grand total				
Aug. '50	1,183,844	484,247	3,625,541	1,076,448
Av. Sept.				
(1945-49)	1,105,390	379,863	2,404,635	1,412,108
Sept. Jan.				
Sept. Jan.-Sept.				
(1945-49)	9,747,720	4,860,057	32,086,539	12,494,000

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis.
²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.
³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.
⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Ga., Mobile, Thomasville, Tifton, Ga.
⁵Includes So. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., and Fort Worth, Texas.
⁶Includes Denver, Colo., and Ogden, Salt Lake City, Utah.
⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK CAR LOADINGS

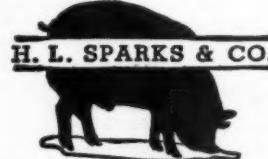
A total of 15,737 cars were loaded with livestock during the week ended October 7, 1950. This is a decrease of 1,842 from the same week in 1949, and a decrease of 3,149 cars from loadings in the corresponding week in 1948.

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LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

Fewer Lambs to Be Fed for Winter and Spring Market-USDA

DESPITE strong demand for feeder lambs and good feed supplies, the number of sheep and lambs to be fed for the winter and spring market is expected to be smaller than the number fed last year, due principally to a smaller supply of lambs available and a broad demand for breeding stock, according to the Bureau of Agricultural Economics. The 1950 lamb crop in the 13 western sheep states was only slightly smaller than in 1949 but was the smallest on record and 33 per cent below the ten-year average. Of the western states, Texas and Wyoming had significantly larger lamb crops; Idaho, Utah, Oregon and Washington showed moderate increases; the remainder had smaller lamb crops.

Lambs have made good to excellent progress this season, and in the Pacific northwest states, a higher proportion was finished to slaughter weights, which further reduces the supply for feeding purposes. Slaughter of lambs from western states has been less than a year ago, but not enough less to greatly increase the supply of lambs available for feeding.

In the Corn Belt states, a strong demand exists for feeder lambs and there has been a relatively heavy movement

from the range states to the Midwest. However, most Corn Belt states will feed fewer lambs this year than last. Excellent feed conditions, especially wheat pastures, and a larger 1950 lamb crop will increase lamb feeding in Texas. In the West, California will likely feed more than the small number fed a year ago. One or two other western states may show small increases but the remainder, including Colorado, will feed less.

In most of the western states, lambs have developed well and some reports indicate lambs to be heavier than a year ago. In the Pacific northwest, lambs were moving slightly later than last year, while the movement from western Colorado, Wyoming and some other areas is somewhat early. There has been an interest by Corn Belt feeders in securing early delivery of western lambs, resulting in a relatively heavy early movement to Corn Belt feeding areas. Shipments of lambs into the eight Corn Belt states during July-September were 7 per cent higher than in the same months last year. For most of the Corn Belt states, the bulk of the increase occurred in September. A high proportion of these early arrivals will be marketed by next January 1.

Prospects for lamb feeding in the wheat pasture areas of Kansas, Oklahoma and northwest Texas are very favorable, but the supply of lambs will not fulfill the demand. Kansas may, however, pasture as many lambs as

last year. The August-September movement into western Kansas was sharply higher than in the same months last year and the October movement is also expected to be large.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during August are shown in the following table as recently reported by the U. S. Department of Agriculture:

	Aug. 1950 lbs.	Aug. 1949 lbs.
EXPORTS (domestic)		
Cattle, for breeding	263	168
Other cattle	1	-
Hogs (swine)	24	18
Sheep	163	302
Horses, for breeding	58	738
Other horses	91	80
Mules, asses and burros	10	1,552

IMPORTS—

Cattle, for breeding, free—		
Canada—		
Bulls	204	203
Cows	2,343	1,898
United Kingdom—		
Cows	2	-
Cattle, other, edible (dut.)—		
Canada ¹		
Over 700 pounds ... (Dairy)	5,884	3,153
(Other)	8,611	17,528
200-700 pounds	14,024	9,123
Under 200 pounds	2,675	3,378

Hogs—

For breeding, free	157	67
Edible, except for breeding (dut.) ²	5	3

Horses—

For breeding, free	10	14
Other (dut.)	123	38
Sheep, lambs, and goats, edible (dut.)	1,051	308

¹Excludes Newfoundland and Labrador for August, 1949.
²Number of hogs based on estimate of 200 lbs. per animal.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, October 16, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARRROWS AND GILTS:

Good and Choice:

120-140 lbs.	... \$17.00-18.50	\$16.00-17.75	\$	\$	\$
140-160 lbs.	... 18.00-19.50	17.50-18.75	17.50-18.50	17.50-19.00	
160-180 lbs.	... 19.00-20.00	18.50-19.50	18.00-19.25	18.25-19.75	17.50-19.00
180-200 lbs.	... 19.75-20.10	19.25-19.75	18.75-20.00	18.50-20.00	18.75-19.75
200-220 lbs.	... 20.00-20.15	19.50-20.00	19.75-20.15	19.75-20.00	19.75-19.85
220-240 lbs.	... 20.00-20.15	19.75-20.15	20.00-20.25	19.75-20.00	19.75-19.85
240-270 lbs.	... 19.85-20.10	19.90-20.15	19.85-20.10	19.75-20.00	19.75-19.85
270-300 lbs.	... 19.75-20.00	19.75-20.15	19.50-20.00	18.75-20.00	
300-330 lbs.	... 19.00-19.75	18.65-19.50	19.25-19.75	18.25-19.75	
330-360 lbs.	... 19.40-19.65	19.50-19.75	19.00-19.50	18.25-19.75	

Medium:

160-220 lbs.	... 17.50-19.90	17.50-19.50	18.50-19.75	17.25-19.75	
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SOWS:

Good and Choice:

270-300 lbs.	... 19.50-19.75	19.00-19.25	18.75-19.25	18.50-19.50	18.00-19.00
300-330 lbs.	... 19.50-19.75	19.00-19.25	18.75-19.25	18.50-19.50	18.00-19.00
330-360 lbs.	... 19.00-19.75	18.75-19.00	18.50-19.00	18.50-19.50	18.00-19.00
360-400 lbs.	... 18.25-19.25	18.25-18.75	18.25-18.75	18.50-19.50	18.00-19.00

Good:

400-450 lbs.	... 18.00-18.75	17.75-18.50	18.00-18.50	18.00-18.75	17.00-18.25
450-500 lbs.	... 17.75-18.50	17.00-18.00	17.75-18.25	18.00-18.75	17.00-18.25

Medium:

250-550 lbs.	... 17.25-19.25	15.50-18.00	17.25-18.75	17.50-19.25	
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PIGS (Slaughter):

Medium and Good:					
90-120 lbs.	... 14.00-17.50	13.00-17.00			

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	... 31.25-32.50	31.00-32.50	30.75-32.50	31.00-32.00	31.50-32.50
900-1100 lbs.	... 31.50-32.75	31.75-33.50	31.25-33.00	31.50-32.75	31.50-32.50
1100-1300 lbs.	... 31.50-32.75	31.50-33.50	31.00-33.00	31.25-32.75	31.50-32.50
1300-1500 lbs.	... 31.00-32.50	31.25-33.25	30.50-32.50	30.50-32.25	31.00-32.00

Good:

700-900 lbs.	... 28.75-31.25	29.50-31.75	28.50-31.00	29.00-31.25	29.50-31.50
900-1100 lbs.	... 29.00-31.50	29.50-31.75	28.75-31.25	29.00-31.50	29.50-31.50
1100-1300 lbs.	... 29.00-31.50	29.00-31.75	28.75-31.25	29.00-31.50	29.50-31.50
1300-1500 lbs.	... 28.75-31.00	28.50-31.50	28.25-30.50	28.25-31.00	29.50-31.50

Medium:

700-1100 lbs.	... 23.50-29.00	24.00-29.50	23.50-28.75	24.75-28.75	24.00-29.50
1100-1300 lbs.	... 23.50-29.00	24.00-29.50	23.50-28.75	24.75-28.75	24.00-29.50

Common:

700-1100 lbs.	... 21.50-23.50	21.00-24.00	20.50-23.50	21.50-24.75	21.50-24.00
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HEIFERS, Choice:

600-800 lbs.	... 31.25-32.25	30.25-31.25	30.50-31.75	30.75-32.00	30.00-31.50
900-1000 lbs.	... 31.25-32.25	30.50-32.00	30.50-32.50	30.00-32.00	30.00-31.50

Good:

600-800 lbs.	... 28.75-31.25	29.00-30.50	28.00-30.50	28.75-30.75	29.00-30.00
800-1000 lbs.	... 28.50-31.25	28.75-30.50	28.00-30.50	28.25-30.75	29.00-30.00

Medium:

500-900 lbs.	... 23.00-28.50	23.50-29.00	23.00-28.00	24.00-28.50	23.50-29.00
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Common:

500-900 lbs.	... 20.00-23.00	20.00-23.00	20.00-23.00	21.00-24.00	21.00-23.50
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COWS, (All Weights):

Good	... 21.50-23.00	21.00-23.00	21.00-23.00	21.00-22.75	20.50-22.50
Medium	... 20.00-21.50	20.00-21.50	19.00-21.00	19.25-21.00	19.50-20.75
Common	... 19.00-20.00	18.50-20.25	18.25-19.00	17.75-19.25	18.50-19.50
Can. & Cut	... 15.00-18.00	14.50-18.75	14.00-18.25	14.00-17.75	15.50-18.50

BULLS (Yrs. Excl.) All Weights:

Beef, good	... 22.25-24.00	23.75-25.50	23.00-23.50	20.50-22.00	23.00-24.00
Sausage, good	... 22.25-24.00	26.00-26.75	23.00-23.50	23.00-24.00	23.50-24.50
Sausage, medium	... 21.50-22.25	24.00-26.00	21.00-23.00	21.00-23.00	21.50-23.50
Sausage, cut & com.	... 18.00-21.50	19.00-24.00	18.50-21.00	18.50-21.00	17.50-21.50

VEALERS (All Weights):

Good & choice	... 32.00-37.00	31.00-34.00	29.00-31.00	28.50-31.00	28.00-32.00
Com. & med.	... 22.00-32.00	24.00-31.00	22.00-29.00	21.50-28.50	21.00-28.00
Cull, 75 lbs. up	... 18.00-22.00	20.00-24.00	17.00-22.00	18.50-21.50	17.00-21.00

CALVES (500 lbs. down):

Good & choice	... 27.00-30.00	26.00-30.00	25.00-28.00	24.50-29.00	26.00-29.00
Com. & med.	... 22.00-27.00	20.00-27.00	19.00-25.00	19.00-24.50	20.00-26.00
Cull	... 17.00-22.00	17.00-20.00	16.00-19.00	18.00-19.00	17.00-20.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice	... 25.25-29.00	27.00-28.50	28.00-28.75	27.75-28.75	28.25-28.75
Med. & good	... 25.75-28.00	25.00-27.00	25.50-27.75	26.75-27.75	26.00-28.00
Common	... 22.00-25.25	20.00-25.00	23.00-25.25	25.50-26.75	20.50-25.75

YRLG. WETHERS (Shorn):

Good & choice	... 24.25-25.00
Med. & good	... 23.00-24.50

EWES (Wooled, except Chicago):

Good & choice	... 12.00-14.50	13.50-15.00	13.75-14.00	13.75-14.25	13.75-15.00
Com. & med.	... 10.50-13.00	12.00-13.00	12.00-13.50	12.50-13.75	11.50-13.50

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ending October 14, 1950:

CATTLE

	Cattle	Calves	Hogs	Sheep
Oct. 12	... 2,531	308	9,322	2,361
Oct. 13	... 2,875	223	8,666	537
Oct. 14	... 2,552	225	4,361	178
Oct. 15	... 2,722	2	11	

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 14, 1950, as reported to The National Provisioner:

CHICAGO

Armour, 1,816 hogs; Swift, 864 hogs; Wilson, 5,402 hogs; Agar, 5,594 hogs; Shippers, 5,187 hogs; Others, 18,484 hogs.

Total: 20,857 cattle; 1,534 calves; 32,168 hogs; 6,655 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep

Armour .. 2,415 657 648 2,222
Cudahy .. 2,261 459 979 1,469
Swift .. 2,728 1,195 2,387 3,259
Wilson .. 982 349 1,081 1,413
Central .. 1,068
Others .. 5,332 12 3,056 1,085

Total .. 14,816 2,672 8,101 9,448

OMAHA

Cattle Calves Hogs Sheep

Armour .. 5,949 2,894 2,188
Cudahy .. 4,080 2,951 1,064
Swift .. 3,391 3,752 2,349
Wilson .. 2,465 2,224 552
Eagle .. 54
Gr. Omaha .. 121
Hoffman .. 84
Rothschild .. 415
Roth .. 177
Kingan .. 1,299
Merchants .. 16
Midwest .. 34
Omaha .. 151
Cornhusker .. 60
Others .. 7,304

Total .. 18,296 19,215 6,153

EAST ST. LOUIS

Cattle Calves Hogs Sheep

Armour .. 2,500 1,623 5,454 3,100
Swift .. 4,086 2,316 8,233 3,725
Harter .. 868
Krey
Laclede
Sleloff
Others .. 4,569 719 4,540 615
Shippers .. 5,291 933 8,041 616

Total .. 17,379 5,501 42,479 8,207

ST. JOSEPH

Cattle Calves Hogs Sheep

Swift .. 1,870 873 7,040 7,524
Armour .. 1,972 280 5,128 2,010
Others .. 5,842 170 4,008 1,985

Total .. 9,184 832 16,176 11,519

Does not include 178 cattle, 2,712 hogs and 1,150 sheep bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep

Armour .. 3,006 20 3,087 1,297
Cudahy .. 3,908 30 5,150 1,048
Swift .. 1,628 18 2,971 1,591
Others .. 185
Shippers .. 6,532 168 6,221 1,554

Total .. 15,259 236 17,429 5,490

WICHITA

Cattle Calves Hogs Sheep

Cudahy .. 1,276 406 1,840 850
Guggenheim .. 125
Dunn
Ostertag .. 48
Dodd .. 95 .. 599 ..
Sunflower .. 10 .. 60
Pioneer .. 114
Excel .. 673
Others .. 2,283 .. 496 ..

Total .. 4,634 408 2,935 859

Does not include 935 cattle, 4,015 hogs and 1,280 sheep bought direct.

OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour .. 1,534 230 945 256
Wilson .. 1,562 302 959 151
Others .. 71

Total .. 3,167 532 1,894 407

Does not include 525 cattle, 1,027 calves, 4,008 hogs and 1,569 sheep bought direct.

LOS ANGELES

Cattle Calves Hogs Sheep

Armour .. 97 .. 22
Cudahy .. 104 145 28 ..
Swift .. 15 .. 230
Wilson .. 80
Acme .. 210 .. 3
Atlas .. 440 1
Clougherty .. 166 .. 415 ..
Coast .. 231 .. 233 ..
Harman .. 181
Luer .. 63 838
Union .. 117 2
United .. 187 .. 252 ..
Others .. 2,748 558 302 ..

Total .. 4,769 772 2,559 ..

CINCINNATI

Cattle Calves Hogs Sheep

Gall's	362
Kahn's
Lambs	1,167
Meyer
Schlesinger ..	116	94	51
Northside
Others ..	4,368	991	18,087
Total ..	4,484	1,055	19,234
Does not include 252 cattle bought direct.			

DENVER

Cattle Calves Hogs Sheep

Armour ..	1,022	49	2,793
Swift ..	1,051	85	1,935
Cudahy ..	834	31	2,328
Wilson ..	768
Others ..	3,508	236	2,066
Total ..	7,183	401	16,342

ST. PAUL

Cattle Calves Hogs Sheep

Armour ..	4,881	1,311	3,523
Bartsch ..	753
Cudahy ..	1,206	638
Rifkin ..	825	37
Superior ..	1,370
Swift ..	4,658	2,636	22,511
Others ..	1,837	2,930	8,231
Total ..	15,532	9,566	42,133

FORT WORTH

Cattle Calves Hogs Sheep

Armour ..	753	1,682	728
Swift ..	1,129	1,559	1,155
Blue Bonnet ..	450	23	248
City ..	415	5	148
Rosenthal ..	468	66
Total ..	3,215	3,535	2,279

TOTAL PACKER PURCHASES

Week ended Oct. 14 Cor. week, 1949

Cattle ..	138,775	148,634	167,374
Hogs ..	216,763	533,038	275,682
Sheep ..	81,269	87,884	118,357

LIVESTOCK RECEIPTS

Receipts at 20 markets on Friday, October 13, 1950:

Cattle Hogs Sheep

Chicago .. 1,200 8,500 800

Kansas City .. 1,300 2,100 500

Omaha .. 1,900 4,700 2,400

St. Louis .. 1,300 7,000 1,500

St. Joseph .. 600 2,800 900

Sioux City .. 1,300 3,000 1,000

St. Paul .. 3,100 5,500 2,800

Indianapolis .. 800 12,000 500

Memphis .. 200 200 700

Pittsburgh .. 400 300 1,500

Cleveland .. 100 .. 200 ..

Milwaukee .. 300 800 100

Louisville .. 3,900 1,100 300

Nashville .. 300 400 ..

Cincinnati .. 700 3,200 300

Oklahoma City .. 300 1,200 200

Ft. Worth .. 1,300 2,200 800

Wichita .. 500 1,000 2,000

Denver .. 1,400 1,500 22,000

Baltimore .. 300 200 100

Total .. 17,700 60,200 38,400

Week ago .. 20,000 51,000 40,000

Year ago .. 22,000 58,000 34,000

Wk. so far .. 289,000 352,000 235,000

Last week .. 320,000 461,000 310,000

Same wk. 1949 .. 356,000 434,000 303,000

Year to date .. 9,713,000 17,823,000 7,684,000

Year ago .. 10,394,000 16,490,000 7,366,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses

Week ending Oct. 14, 1950	11,644	Beef CURED:	
Week previous	2,033	Week ending Oct. 14, 1950	8,353
Same week year ago	14,029	Week previous	10,501
		Same week year ago	29,907

COW:

Week ending Oct. 14, 1950	1,989	PORK CURED AND SMOKED:	
Week previous	2,033	Week ending Oct. 14, 1950	667,730
Same week year ago	1,800	Week previous	843,259

BULL:

Week ending Oct. 14, 1950	795	LARD AND PORK FATS:	
Week previous	873	Week ending Oct. 14, 1950	87,752
Same week year ago	749	Week previous	146,025

VEAL:

Week ending Oct. 14, 1950	12,356	LOCAL SLAUGHTER	
Week previous	17,849	CATTLE:	
Same week year ago	10,590	Week ending Oct. 14, 1950	7,177

LAMB:

Week ending Oct. 14, 1950	37,482	CALVES:	
Week previous	37,543	Week ending Oct. 14, 1950	10,218
Same week year ago	53,658	Week previous	9,184

MUTTON:

Week ending Oct. 14, 1950	2,942	HOGS:	
Week previous	448	Week ending Oct. 14, 1950	41,731
Same week year ago	3,185	Week previous	44,581

HOG AND PIG:

Week ending Oct. 14, 1950	18,987	SHEEP:	
Week previous	18,779	Week ending Oct. 14, 1950	42,982
Same week year ago	11,309	Week previous	39,618

PORK CUTS:

Week ending Oct. 14, 1950	1,805,413	COUNTRY DRESSED MEATS	
Week previous	1,846,714	VEAL:	
Same week year ago	2,863,503	Week ending Oct. 14, 1950	7,046

BEEF CUTS:

Week ending Oct. 14, 1950	134,950	Week previous	5,988
Week previous	233,594	Same week year ago	5,292
Same week year ago	231,602		

VEAL AND CALF CUTS:

Week ending Oct. 14, 1950	8,420	HOGS:	
Week previous	13,713	Week ending Oct. 14, 1950	41,731
Same week year ago	2,874	Week previous	44,581

LAMB AND MUTTON CUTS:

Week ending Oct. 14, 1950	5,611	LAMB AND MUTTON:	
Week previous	11,397	Week ending Oct. 14, 1950	183
Same week year ago	4,812	Week previous	114

Incomplete.

CLASSIFIED ADVERTISING

POSITION WANTED

SUPERINTENDENT: Employed, but have good reasons for wanting to make change. Complete general packing plant experience, pork, beef, calves, sheep, canning, sausage, curing, rendering, casings, labor relations, etc. Have practical experience, and ability to handle large medium or small plant. W-359. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE EXECUTIVE: Desires position as manager or superintendent in west coast plant. Complete knowledge of all phases of operations, production and costs. 26 years' experience. Can furnish references and will make arrangements for interview. W-354. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE BUYER: 25 years' experience on all grades of cattle in terminal markets. Buying at present for 12 small packers. Would like to buy for one large packer instead. Best of references. W-360. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: 20 years' experience entire sales operation, including merchandising, promotional production, purchasing, aggressive producer, willing to relocate for right opportunity. W-361. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES and PROVISION MANAGER: 20 years' experience. Familiar with chain store accounts and large shippers. Now employed in similar capacity. W-352. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALESMAN

EXCELLENT opportunity for man 25-40 years of age, with well known supplier to packing industry. Packinghouse experience desirable but not essential. Good working conditions and future. Salary and expenses. Must own car, be willing to travel and locate anywhere in U.S. Give experience, previous employment and salary desired. W-353. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN wanted to sell complete line sausage casings and seasonings. W-349. THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

HELP WANTED

COOLER MANAGER

Modern meat packing plant in western Pennsylvania needs EXPERIENCED cooler manager to sell home dressed beef, veal and lamb. Must be familiar with all phases of cost and production. Approximate slaughter per week 250-300 cattle, 200-250 calves, 250-300 lambs. Good future for right person. State experience, age, references and expected salary. W. 316. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED HOG KILL and beef killing supervisor wanted by mid-western packer. Excellent opportunity for future for energetic capable man with know-how. Give full particulars on past experience and salary ideas in first reply. W-350. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Two men experienced in selling to meat packers and sausage manufacturers. Must know preparation of ready to eat meats and sausage products. Reputable, long established seasoning manufacturer has two lucrative established territories open, Texas and New England. If you qualify for this unusual opportunity, write box W-355. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL hog kill-cutting foreman wanted for plant near Chicago. Would consider one who has had experience as assistant foreman for the position. Well experienced foreman, to take charge of department handling 10,000 hogs per week. W-355. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT SUPERINTENDENT Wanted to take charge of night operations. Excellent opportunity with established midwest meat packer. W-362. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED CURING MAN: Excellent opportunity with established growing midwest meat packer. W-363. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING killing floor foreman in horse killing plant. Phone 6120 or write Evans Industries, Marion, Indiana.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended October 14 was reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	7,177	10,118	41,731	42,962
Baltimore, Philadelphia	6,940	1,580	26,952	812
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	11,983	2,481	59,023	7,256
Chicago Area	25,742	5,648	74,483	12,933
St. Paul-Wisc. Group ¹	25,131	23,789	165,063	12,583
St. Louis Area ²	13,865	8,508	71,174	12,914
Sioux City	9,327	177	19,094	6,987
Omaha	20,790	819	42,866	16,882
Kansas City	14,731	3,988	31,204	12,583
Iowa and So. Minn. ³	18,741	4,223	109,233	31,029
SOUTHEAST ⁴	6,305	3,867	20,739	
SOUTH CENTRAL WEST ⁵	18,190	8,765	40,797	17,461
ROCKY MOUNTAIN ⁶	8,777	636	18,027	18,630
PACIFIC ⁷	17,106	2,209	30,206	26,925
GRAND Total	204,505	76,958	780,867	219,447
Total week ago	210,598	81,583	876,728	211,481
Total same week 1949	213,733	89,914	809,345	212,186

¹Includes St. Paul, So. St. Paul, Minneapolis, Milwaukee, Green Bay, Wis., St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ²Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ³Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁴Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁵Includes Denver, Colo., Ogallala and Salt Lake City, Utah. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif. ⁷Includes St. Paul, Minneapolis, Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁸Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁹Includes Cedar Rapids, Des Moines, Ft. 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CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box number as

8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, 10.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

EQUIPMENT FOR SALE

JACKETED KETTLES

- 10-Stainless 60, 75, and 90 gal. Kettles for immediate delivery (Larger sizes new, few weeks delivery).
- 30-Aluminum 20 gal. up to 1200 gal. Kettles.
- 2-Dopp seamless 250 and 600 gal. Kettles.
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We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

The Following Items Are On Display and Can Be Inspected In Our Warehouse

2735-GRINDER: Fleec 236 (New-never used), with motor.....	\$ 350.00
1004-REFRIGERATOR: Cleveland 2211, belt drive, T & L Pully, 60 pictures.....	135.00
2063-SILENT CUTTER: Buffalo 48-B, with knives, coupling & stand no motor, reconditioned-guaranteed.....	575.00
1074-SILENT CUTTER: (New) Buffalo 28-B, timed bowl, 5 HP. motor, switch & switchbox.....	750.00
1070-SILENT CUTTER: Buffalo 232, recond.; without motor, excel. cond.	495.00
2967-SILENT CUTTER: Buffalo 48-A, silent motor.....	495.00
7020-LIGHTNING CUTTER: Oppenheimer 162, with new 15 HP. motor, 1500 cap, rebuilt-guaranteed.....	1200.00
2074-SAUSAGE STUFFER: Randall, 2002 cap, excellent cond.	425.00
1964-SAUSAGE STUFFER: Buffalo 2303, cap, 1000.....	395.00
2067-SAUSAGE STUFFER: 4002 cap, Anco 2 stuffing cocks, reconditioned, guaranteed.....	675.00
2947-SAUSAGE STUFFER: Buffalo, upright, hand operated, 505 cap.....	125.00
2757-MEAT MIXER: 1002 cap, hand tilt.....	375.00
2215-PATTYMAKER: Hollymatic, extra plates, motor driven.....	350.00
2065-HEAD CHEESE CUTTER: Motor driven, as is condition.....	75.00
2946-SLICER: U.S. 150-B, with shingling conveyor, reconditioned, guaranteed.....	675.00
2960-SLICER: U.S. Model F, excellent cond.	175.00
1460-SMOKESTICK WASHER: Globe K 8394, galv.	375.00
2076-SMOKESTICKS: 42", wooden, used, each.....	.50
2962-SMOKESTICKS: 40", stainless steel and aluminum.....	Price
2075-SMOKESTICK STORAGE TRUCKS: each.....	\$ 10.00
2955-SAUAGE STICK HANGING TRUCKS: (2) 40" sticks, ea.	90.00
1476-SAUAGE STICK HANGING TRUCKS (10) Galv. for 30" Sticks, Iron Wheels, ea.	37.50
Rubber, tired, ea.	45.00
2042-BOILED HAM & SAUSAGE COOKING TANK: size 8" x 30" x 37", hinged covers, for 36" sticks.....	125.00
2410-BEEF TROLLEY: Galvanized complete: Long Hook Forequarters, 4" wheels, heavy type, ea.95
2482-TROLLEYS: Galvanized, Hook, Short Hook Hindquarters, black frame, ea.70
Long Hook Forequarters, black frame, ea.80
2103-BLOWERS: Buffalo Forge, small type, ea.	50.00
Larger type, ea.	65.00
2003-TROLLEY TRUCK: Rubber tired.	30.00
2067-AGC CUBING BOXES (10), lit. the used, like new, ea.	22.50
1872-HAM MOLD WASHER: Adelman, with 1/2 HP. motor, aluminum bowl, 3 brushes, like new, little used....	250.00
2402-HAND FAT CUBER: Gieckner, hand driven.....	110.00
2050-BONE SAW: Globe, 2 HP.	260.00
2932-ADVANCE DIP TANK.....	145.00
2736-KETTLES: (3) 60 gal. cap, rust resistant steel, ea.	70.00
2654-KETTLE: 40 gal. cap, stainless steel inside, outside mild steel, hinged cover.....	145.00
2640-KETTLES: Aluminum Steam Jacketed, 100 gal. cap, with cover.....	105.00
2646-40 gal. cap.	75.00
2662-20 gal. cap.	55.00
2600-KETTLE: Aluminum, steam jacketed, 100 gal. cap, with cover.....	200.00
2207-COMPRESSOR: Gardner Eliz. 8 stage, 10 & 17 cu. ft. cap. per min., 5 HP. motor required, without motor.....	800.00
1640-BUNN PACKAGE TYER: Motor driven, excellent cond.	425.00
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